

CORSA Brut Rosé Cuvée Cima Coppi Trento DOC 2011



Trentino is a perfect area for classic sparkling wine production, we are at the mountains once again with this tremendous bubbly Rosé. Trento DOC is a famous sparkling wine production zone using Metodo Classico. This is a natural method whereby the wine undergoes secondary fermentation in the bottle before being left to mature- in the case of the Cuvée Cima Coppi- for thirty six months on the lees.

Named for the highest point of the Giro d'Italia, referred to as the Cima Coppi. The Giro d'Italia and Trento D.O.C. are both iconic Italian cultural references with the 1st edition of the Giro d'Italia was 1909 while Trento D.O.C. was conceived of in 1902 by a young Giulio Ferrari who had a dream to put into bottle the soul of the alpine culture, the spirits of the woods and Dolomite peaks.

Corsa 'Cuvée Cima Coppi' takes its inspiration from both of these aspects and we hope that you enjoy our potion of captured Dolomite energy.

Technical data

Vintage: 2011

Cépages: 85% Chardonnay 15 % Pinot Nero

Soils: Silt Sand, Deep Stony soils with porphyry (igneous) rock

Vineyard Location: Valle di Cembra, Trentino

Elevation: South-Southwest, 500- 650 Meters above sea level

Fermentation: Stainless steel 100%

Time on the lees: 36 months

Riddling: automatic machines/gyropalettes

Disgorging: May 2015

Alcohol: 12.5 % ABV

Dosaggio: Brut (Dry) 8 g/l- low dosage level intended for more food-friendly style

Food Pairings:

Lobster salad with green peas; Burrata Cheese, Caviar

Squash Blossom filled with crab meat and chives on a yellow pepper purée