



# CAMELY

## DENOMINATION

Rosé Classic-Method Sparkling Wine

## GRAPES

Syrah, with a light touch of Vermentino

## YIELD

80 q/ha

## GROWING AREA

The vineyards lie in the area of Montecchio, in Cortona, Tuscany, at an elevation of 270 metres.

## TRAINING SYSTEM

Guyot, at densities of 5- to 8,000 vines per hectare.

## HARVEST PERIOD

The clusters are hand-harvested, generally at the end of August

## VINIFICATION

The clusters are pressed very gently, to obtain the high-quality free-run must. The must then ferments in steel tanks at a controlled temperature.

## MATURATION

In stainless steel, with once-weekly bâtonnage of the fine lees, followed by secondary fermentation in the bottle with cultured yeasts. The entire process requires a minimum of 24-36 months.

## SENSORY PROFILE

The fresh-picked pulpiness of the wild berryfruit beautifully complements the pronounced bead of pin-point bubbles, crisp and refreshing. On the palate, yeasty bread and a remarkably delicate florality infuse the progression into a tangy, full finish that draws out the pleasure.

## SERVING SUGGESTIONS

Antipasti of cold cuts, and a wide range of fish and shellfish dishes. Utterly delicious with traditional soups such as *baccalà all' acqua pazza*.

## SERVING TEMPERATURE

8-10° C