



"CIN CIN!"

STEFANO NANDI

WINEMAKER: VENETO, ITALY

ABOUT THE WINEMAKER

Stefano Nandi – Wine Director at Montelvini Group. Born in Montebelluna, just a few km from Montelvini, on the 11/11/1969, Stefano has always been passionate about wine, as most people are, in this rich and historical area for wine production. After graduating from the prestigious "Cerletti" Oenology Wine institute in Conegliano, he immediately started his career in the wine business, and after a few experiences, he settled in at Montelvini where he now has been working as Wine Director almost 30 years. His passion and commitment towards Montelvini, have made the winery what it is today. His vast experience allows them to lead the way with new trends, while keeping their roots in the history of their family.

VITICULTURE & SOIL

The province of Treviso is flat and features an abundance of water and waterways. The climate is mild, while the temperature ranges on average from -3°C in January and February, with rare, sporadic snowfall, to 35°C in July and August. During ripening, the high difference in temperature between night and day gives the grapes excellent aromatic properties. The average annual rainfall exceeds 900 mm, with peaks typically recorded in autumn, while heavy storms are common in summer. The soil is mainly clayey, with several substrates of limestone and occasionally rock fragments.

WINEMAKING

The Pinot Noir and Glera grapes are picked and fermented into wine separately to enhance the characteristics of their varieties as much as possible, and the blend is only created during the secondary fermentation process. The pressed Glera juice, made by gently pressing the grapes, is immediately separated from the skins, clarified and fermented at a controlled temperature of 17°C using select yeast varieties. The Pinot Noir wine-making process involves several hours of skin contact, macerating the liquid to extract the primary aromas and color. The must is then pressed, racked, and fermented. The blending of the two wines helps produce the base cuvée. A second fermentation process is then started in a closed pressure tank to form the bubbles, after which the wine undergoes stabilization and microfiltration before packaging.



AVERAGE AGE OF VINES
8-30 years old



SOIL
clayey with limestone and fragmented rock deposits



ALTITUDE
100-300 meters above sea level



GRAPES
Glera 90%, Pinot Noir 10%



TASTING NOTES
Frangrant and seductive, with aromas of rose, white flowers and wild strawberry



SCIENCE
Alcohol: 11% Acidity: 5.6
PH: 3.24 Residual Sugar: 9.5 g/L



Archer Roose

BUBBLY ROSÉ



250 ML CAN



8 53451 00828 2



4 PACK - 250 ML CANS



8 53451 00827 5



20L KEG



★★★★★

"This wine is delicious, refreshing and has a lot of flavor and character. It tastes like summer in a can, but I would also drink this year-round and will be buying a lot more" - Alison H.

★★★★★

"This wasn't just a good canned wine, but a great wine period. So fun!" - Kate W.