

SPUMANTE ROSÈ BRUT



AREA OF ORIGIN

Triveneto

VINE VARIETY

Pinot

TYPE OF FARMING

Sylvoz

HARVEST

Second half of August

YIELD PER ACRE

100 q.li

WINE-MAKING

Short maceration on the skins before soft pressing

PRIMARY FERMENTATION

at a controlled temperature and with yeasts selected

SPARKLING WINE PRODUCTION

in an autoclave for at least 30 days with Charmat or Martinotti method

ANALYTICAL CHARACTERISTICS:

ALCOHOL

12,00% VOL.

RESIDUAL SUGAR

10 g/l

TOTAL ACIDITY

5,50 g/l

Made from black grapes vinified in pink colour.

Delicate pink colour, fine and persistent perlage, pleasantly dry aroma.

With its strong acidity it is very lively. Suitable with light meals and snacks.

Taste at 6-8° C preferably in rounder glasses to enhance the aromas.

Available sizes:

lt. 0,75