

PROSECCO DOC ROSE' TREVISO MILLESIMATO BRUT

Sparkling wine made from Glera (85%) and Pinot Noir (15%)

Production area:

Vineyard Villa Rovero and vineyard Pane e Vino

Altitude:

About 130 m- a.s.l.

Type of soil:

Clay and limestone composition

Training system:

Cappuccina – Guyot

Plants per-hectare:

3300

Harvest period:

End of August, first ten days of September.

Wine production method:

The wine-making process for Glera grapes is in white, with soft pressing, using selected yeasts and the fermentation at a controlled temperature. The Pinot Noir grapes are instead macerated for 2 days in order to allow the extraction of the color and organoleptic elements from the skins, which are then separated from the must, which will be placed in steel tanks for fermentation. The mix between the two bases is made at the moment of second fermentation.

Sparkling process:

It is done with a further fermentation in autoclave with selected yeasts and sugar for 60 days.

Refining:

30 days in bottle.

Features:

It looks sparkling, with a fine and persistent perlage. Light pink color. Fruity notes with hints of apple, pink peach and red fruit. It is dry, fresh and tasty.

Gastronomic combination:

Ideal as aperitif, excellent with fish and white meat dishes.

Service temperature:

6/8 °C

Technical details:

Alcohol 11% vol
Acidity 5,8 g/lit
Net extract 17 g/lit
Sugar 11 g/lit
Pressure 5 bar

