



ROSA ROSAE PROSECCO DOC ROSÉ

(Denominazione di Origine Controllata)

Treviso MILLESIMATO - Brut

Refined sparkling wine with a bright pink color, it expresses and elates typical floral and fruity characters of the vines to which they belong. Of great delicacy and softness on the palate it has hints of return reminiscent of fresh strawberry and raspberry.

Noble aperitif, it goes well with fish dishes and vegetable risotto.



TECHNICAL DATA:

Alcohol 11% v/v ; sugars 8 g/l ; pressure 5 bar at 20 °C



SERVICE TEMPERATURE:

8-10 °C taking care to uncork gently.



GRAPES:

Glera and Pinot Nero



PRODUCTION AREA:

Vineyards in the province of Treviso.



CHARACTERISTICS OF THE VINES:

For the glera: classic uneven vineyards in the province of Treviso, totally arranged on the southern slopes of the hills: the farming system is the characteristic double flipped. For Pinot Noir: flat vineyard well exposed to south, Sylvoz training system.



GROUND:

Well structured, very clayey and without skeleton, well endowed with substance organic with neutral Ph.



HARVEST:

September



VINIFICATION:

The bunches of Glera are softly pressed and the must is fermented at low temperature in stainless steel tanks. Pinot Noir, on the other hand, comes vinified in red with the classic fermentation and maceration on the skins. After a few months of aging, the base wines are transferred to autoclave for the second fermentation, which takes place with the Method Martinotti or Charmat. After about two months, the wine is ready to be bottled and marketed.