



## ROSÈ SPARKLING WINE, EXTRA DRY

Sparkling wine color cherry-red, with fine and persistent perlage.  
To the nose it is elegant, with fruity hints of cherry, raspberry and currant, flower notes of rose and violet. Taste fresh and balanced with good acidity.

### AGRONOMIC DATA

<b>Grapes</b>	Pinot noir
<b>Area</b>	Comune of Monfumo, Treviso
<b>Altitude</b>	200 m above sea level
<b>Yield</b>	9000 kg/ha
<b>Vineyard characteristics</b>	Sunny and aired hills
<b>Training system</b>	Guyot
<b>Soil type</b>	Marl-clay soil, deep substratum rich in minerals and organic substances
<b>Harvest type</b>	Grapes selection, by hands in small cases
<b>Harvest period</b>	Last week of August

### OENOLOGICAL CHARACTERISTICS

<b>Pressing</b>	Soft whole grapes and maceration on the skins
<b>Fermentation</b>	In temperature-controlled stainless steel tanks
<b>Sparkling winemaking method</b>	Martinotti (Charmat) in pressure tank
<b>Aging</b>	In bottles for at least 3 months
<b>Bottle fermentation</b>	40 days

### ORGANOLEPTIC CHARACTERISTICS

<b>Color</b>	Cherry rose color
<b>Nose</b>	Fresh and fruity, with flower notes of rose and violet
<b>Palate</b>	Intense and balanced with good acidity
<b>Perlage</b>	Creamy fizziness with fine, persisting bubbles
<b>Alcohol content</b>	11 % vol
<b>Total acidity</b>	5,6 gr/lt
<b>Residual sugar content</b>	15 gr/lt

### SAMPLING

<b>Storing</b>	In a cool, dry, dark place at 15°C
<b>Service temperature</b>	Ideal at 12-14 °C
<b>Food pairing</b>	It goes well with fish dishes, pasta, cold cuts and cheese.

