

Pinot Rosé Spumante Brut



Product description

Sparkling wine obtained with refermentation in pressurized vats, with selected yeast and controlled temperature.



Vineyard location: province of Treviso.
Altitude: from 50 to 200 m. above sea level.
Soil composition: middle mixture.
Varietal: Pinot Nero and Pinot Bianco.
Growing system: Sylvoz.
Harvest time: end of August – beginning of September.

Technology "Le Contesse":

- manual harvest.
- soft pressing and cleaning of the must by cold static decantation.
- low temperature storage of a part of the must and fermentation of the rest in stainless steel tank at about 16-17°C.
- secondary fermentation in pressurized vat with selected yeasts.
- bottling and then wine left to age in the bottle for a few weeks in conditioned warehouse.

Alcohol: 11 % vol.;

Residual Sugar: 12 g/l.

Perlage: fine and longlasting.

Color: gentle rosé.

Aroma: fruity notes with a touch of berries and tropical fruit. Floral with a hint of roses and violet.

Bouquet: fresh and with a good persistent on the palate.

Serving: serving chilled ad 6-8°C.

Serving suggestions: surprising as an aperitif. Excellent when matched with fish, seafood or delicate meat dishes and cheeses.