



Rosato Frizzante IGT Marca Trevigiana



Product description

Semi-sparkling wine obtained with refermentation in pressurized vats, with selected yeast and controlled temperature.



0,750 lt

Vineyard location: province of Treviso.

Altitude: 40 MASL

Soil composition: medium composition

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.
- cold storage of a part of the must, fermentation of the rest with controlled temperature and then storage in stainless steel tanks at low temperature.
- 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: 10 g/l.

Perlage: fine and longlasting.

Color: gentle rosé.

Aroma: fruity with a touch of berries and tropical fruits as well as a hint of roses.

Bouquet: harmonious in its balance of sweetness and freshness.

Serving: serving chilled ad 8-10°C.

Serving suggestion: excellent when matched with fish, seafood, delicious meats or cheese.