



ROSÉ BRUT



TYPE: sparkling rosé wine

PRODUCTION AREA: Province of Treviso

VINES: Glera 90% - Pinot Nero 10%

VINEYARD ALTITUDE: 100 mt on sea level

SOIL TYPE: clayey - sandy

ALCOHOLIC STRENGTH: 11.50% vol.

TRAINING SYSTEM: double upside down

HARVEST: manual

HECTARE PRODUCTION: 13.000kg/ha

VINIFICATION: in the process of transforming grapes into wine, the white vinification for grapes is adopted for Glera and vinification in red for the Pinot Nero grapes. Glera wine assembly and Pinot Nero wine in, proportions of the quantity, respectively 90% and 10%. Second fermentation in the autoclave for spumantization with "Martinotti" method, also known by the French name "Charmat", and subsequent 60 -day parking in Autoclave.

MARKETING: not before the January following the year of the harvest.

TASTING NOTES: soft pink color. Net and determined in the olfactory expression of peach flowers, apple and pear. Excellent freshness and flavor to combine personalities and gustatory elegance. In the mouth it expresses itself in its harmony, balance and calibrated persistence.

RECOMMENDED PAIRINGS: appetizers, first courses, fish dishes, white meat dishes, throughout meal.

SERVING TEMPERATURE: 6-8 °C

BOTTLES PER CARTON: 6

SIZE: 75 cl



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