



Pinot Rosa Frizzante IGT Marca Trevigiana

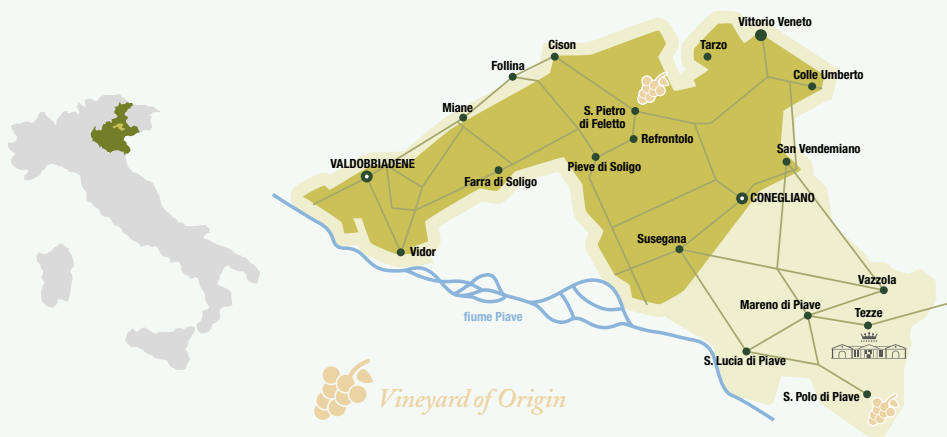


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Product description

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



0,75 L

Vineyard location: Province of Treviso.
Altitude: 50 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 18/19°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: 11 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 at 8-10°C.

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