

Rosé Brut Sparkling Wine

SPLENDIDE
EMOZIONI
ROSA



ROSA

An original colour gradient to enchant the eyes before other senses, a rosé that is already a "Beautiful Emotion". What a surprise for the palate to follow this sparkling wine in its floral and fruity notes which are kept in perfect equilibrium by a refined wine-making technique.

The pink colour is very elegant and announces a rich personality, but with a cheeky temperament. This character was born from the high quality of the grapes, its delicacy is the result of soft pressing and a long, slow fermentation of the must and refermentation. A sparkling wine that is absolutely a fine achievement for its perfume and seduces for its taste, an exciting performer of worldliness.

Production Sheet

Classification: spumante brut rosé

Varietals: Pinot Nero and Chardonnay

Vineyards: located in Sant'Anna, Susegana

Harvest Time: first half of October

Technology applied: soft pressing with bladder presses, settling of the must. The second fermentation takes place directly from the fermentation of must in an autoclave at a temperature of 14-15° C.

Alcohol Content: 11,5% vol. *Total acidity:* 7 g/l

pH: 3,20

Residual sugar: 8 g/l

Sensory Profile

Appearance: bright pink, has a fine and persistent perlage.

Aroma: intense and wrapping perfume with fruity notes reminiscent of wild berries alongside floral notes of lilac and wild rose.

Palate: the taste is subtle and sweet with a balanced acidity supported by fine perlage, well-matched with the residual sugar that increases the balance of tastes.

Serving Suggestions

Serving Temperature: 4-6° (39-43° F)

Food Pairings: lively and eclectic by nature, it is at ease as an aperitif –it can give a cheerful original note – and it is at ease served vegetables and fish appetizers, pasta and savoury flans, white meats and all seafood.