



Pinot Nero Rosé BRUT

GRAPE VARIETY: Pinot Nero.

TYPE OF TERRAIN: Calcareous-clay, rich in microelements.

TRAINING SYSTEM: Sylvoz.

VINE DENSITY: 4,000 vines/ha.

HARVEST TIME: Last ten days of August.

VINIFICATION: Soft pressing of the grapes in reducing conditions.

Primary alcoholic fermentation conducted at a controlled temperature of about 17 °C, cleaning of the base obtained in this way, second fermentation with the Charmat method

at a controlled temperature of about 16 °C and subsequent stay on the lees for about 60 days.

AGEING POTENTIAL: 2-3 years after production, optimal maturation of 1 year.

SERVING TEMPERATURE: Approx. 6-7°C.

ALCOHOL BY VOLUME: 11.5%

RESIDUAL SUGAR: 6 g/l.

PRESENTATION: 0.75l bottles in 6-bottle boxes.

COLOUR

Bright pale pink.

AROMA

A subtle, bouquet which recalls red berry fruit, currants and raspberries, with flowery notes of rose petals.

FLAVOUR AND TASTE

Lively and enjoyable, with a defined red fruit flavour. The acidity typical of this grape variety is perfectly balanced by a likable sugar content.

FOOD PAIRINGS

Best with delicate flavours and ideal as an aperitif to accompany less mature cured meats or raw fish.

