



PINOT NERO -CHARDONNAY

TREVENEZIE
Indicazione Geografica Tipica

WINEMAKING

The two varietals are assembled and macerated on the skins for 4-5 hours at a temperature of 10°C. After a partial cleaning, the must is fermented by adding selected yeasts at a controlled temperature of 16-18° C. Then, the wine is cleaned and stocked in stainless steel tanks. The sparkling complexity is obtained during second fermentation set off by adding selected yeasts to enhance the bouquet.

WINEMAKER'S NOTES

A lightly sparkling rosé wine, crisp, fresh and lively with charming fruity fragrances of banana and cherries.

FOOD PAIRING

Delightful to sip alone as an aperitif or with all kind of appetizers, fresh salads and light pasta. To be served chilled at 6-8°C.

A range of light, fresh, semi-sparkling wines, vinified to highlight their fruitiness and fragrance. They are perfect for aperitifs, brunch or informal family celebrations.



Geographic area

Verona and
Treviso

Alcohol

11 %

Grapes /Blend

Pinot Nero 60%
Chardonnay 40%

PH

3.00

Total acidity

6.00 g/l

Harvest period

September

Residual sugar

10.50 g/l