



Pinot Nero - Chardonnay Rosé delle Venezie

Indicazione Geografica Tipica
Frizzante



Geographic Area

Foothill vineyards that extend from the Adige river to the Piave, in the provinces of Verona and Treviso.

Soil

Soil made up of clay and sand debris.

Grape Varieties

Pinot Bianco, Pinot Nero, Chardonnay.

Winemaking

The three variety 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.

Style

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

Food Pairings

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.

Size 0,75 l.

Alcohol 11 % vol.