

ROSÈ SPARKLING

COMMERCIAL DATA

Name: Rosè sparkling IGT MT

Colour: a very intense pink, elegant and persistent perlage.

Scent: particular and delicate, with hints of rose, strawberry, orange, cherry and raspberry.

Taste: a good balance acidity/sugar, dry, it reminds of the strawberry with hints of green apple and berries.

AGRONOMIC DATA

Grapes: Raboso Piave and Prosecco

Production area: Rai of San Polo di Piave

Altitude: 30 mt on sea level

Soil: clayey, sandy sometime gravely

Orientation of the vines: south-north

Breeding system: double Sylvoz overturned

Stumps for hectare: 4000

Yield quintal/hectare: 130 quintals per hectare

Harvesting: mid October

OENOLOGICAL DATA

Pressing: very soft

Sparkling method: long charmat

Malolactic fermentation: no

Refining: no

Mellowing length: 30 days before marketing

ANALITICAL DATA

Percentage of wine per grapes: 70%

Dry extract (gr per lt): 20,00

Total acidity (gr per lt) : 7,20

PH: 2,90

Remaining sugars(gr per lt): 20

Developed alcohol: 11,50% vol.

OTHER DATA

Matching: perfect as aperitif with salami, fried food and cheeses; with row fish such as oysters, prawns and truffles. Breathtaking with dark chocolate.

Serving temperature: serve at 6-8°.

Preservation: in cool places sheltered from light and heat.

