



SPARKLING BRUT ROSE'

ROSE' TABLE WINE

This wine is obtained from the vinification of Merlot grapes, which are selected and harvested in our vineyards that are all located in the D.O.C. Friuli wine zone.

Soil composition: the soil is of Eocene origin and is rich in clay which give the wine its typical characteristics of fragrance and aroma. The presence of micro-elements in the soil such as boron, magnesium, etc., together with the typical microclimate of the area, favour the grapes with an excellent natural level of alcohol.

Production in hl: 62.5 hl → 8.300 bottles

Plant density per hectare: 3,500 plants per hectare

Training system used: Guyot

Grape: Merlot 100%.

Vinification: early harvest so as to achieve the spumante base with a good acidity and level of alcohol that is not too high (around 11% volume), soft pressing and refrigeration are followed by the settling and racking of the cleaned must, then fermentation at a controlled temperature (around 17°C) and the addition of selected yeasts which favour the development of the wine's characteristic fragrances and aromas.

Alcohol level: 12 % Vol.

Total acidity: 5.20 g/l Tartaric Acid.

Residual Sugars: 14.2 g/l

Organoleptic description of the wine:

Colour: brilliant pink.

Beading: fine and persistent

Fragrance: elegant, of ripe pears, yeast and bread crust

Flavour: delicate, fruity, rounded

Food pairings: aperitif and throughout the meal, fish, soups, vegetables, light meats, Best served at a temperature of 8-10 °C.