

SPARKLING “PINOT ROSE’ IGP “Vigna Cà del Pozzo”

BLEND: 100% Pinot Noir wine

Type of harvest: Handpicked grapes by midAugust
Must is kept in contact with skin for 24/36 hours and fermented in stainless steel for 25 days
Ageing: 6 months in stainless steel
Second natural fermentation by addition of selected yeasts according to Charmat method for 6/8 months in springtime
Sparkling wine 3,5 atmospheres - smooth
Further treatments: refrigeration-centrifugation- microfiltration
2 up to 4 months bottle-aging before being put on the market

Best period for consumption: 1 up to 3 years after vintage

Storage time: up to 3 years

Tasting notes:

Colour - Onion skin pink due to the short period of contact with grape skins

Fragrance - Delicate scents of strawberries and raspberries

Taste - Round, fruity, with hints of flowers

Alcohol at bottling: 12% vol.

Residual sugar: 0,8 gr./lt. max

Serving temperature: 4/6° C

Bottle format: 0,75 lt.

Pairing Suggestions:

Excellent aperitif, ideal with salami, fish and.... pizza

