



Prosecco Rosé Brut

Blend of Glera and Pinot Noir from our Cor Estate at the feet of the Dolomites. When Prosecco thinks Pink the result is a palate of wild cherries, fresh and ideal for summer aperitifs. Light effervescence has a persistent foam and great vivacity.

PRODUCTION SITE:

Belluno, Cor Estate

GRAPES:

85% Glera 15% Pinot Nero

GROWING METHOD:

Sylvoz

HARVEST PERIOD:

End of September, beginning of October

GRAPE YIELD:

135 quintals per hectare

TECHNOLOGY: Rosé vinification by gentle pressing at controlled temperature fermentation

REFERMENTATION AND FINING:

Refermentation in steel autoclave with the "Charmat/Martinotti" method minimum 90 days

ALCOHOL LEVEL: 11 % vol

RESIDUAL SUGAR: 6 g/l

TOTAL ACIDITY: 6 g/l

PRESSURE: 4,9 atm

CELLARING: Store bottles upright in a dry and cool place

SERVING TEMPERATURE: 6 °C

PERLAGE: Fine and persistent

SCENT: Floreal (violets) and mineral

TASTING NOTES: Cherry and strawberry are predominant, a tannic finish due to the adjunction of red wine

FOOD COMBINATION: Oysters, cooked salmon and Spicy Asian cuisine



LeRughe