

V73819075

Rosé Frizzante - cl 75

Rosé Frizzante Pronol is the product of a historic territory where grapes are vinified according to traditional methods. Light, lively and captivating, with a typical pink color, Rosé Frizzante Pronol is produced following the Martinotti method. The delicate perlage is created by carbon dioxide, naturally released during the second fermentation in cuve close.



Production Area: Veneto, Italy
Plants per Hectare: 2800
Training System: Sylvoz
Harvest Period: Mid-September
Yield per Hectare: 200 q/Ha

Characteristics:

Production Area

The territory of the provinces of Venice and Treviso is an integral part of river Piave basin and is particularly suited for winegrowing. Its medium clay soil, rich in minerals and moderately fertile, leads to soft, mineral wines, with a pleasant aromatic profile and a structure in perfect balance with acidity. The temperate climate, the balanced rainfall and proximity with hills and Prealps on the North and the sea on the South shape the way for humid air, creating an ideal microclimate.

Production Process:

- > Grapes are harvested and undergo a 24/36-hour maceration process, during which the must is left in contact with the skins. The must is then softly pressed to separate it from the skins.
- > The first fermentation occurs in steel tanks, at a controlled temperature, with the addition of selected yeasts.
- > In accordance with the Martinotti method, the second fermentation occurs in cuve close, at a controlled temperature, to preserve the fragrance and typical aromas of the grapes.
- > When sugar turns into alcohol, yeasts naturally release carbon dioxide, making the wine "fizzy". The wine is then cold stabilized, filtered and bottled.





Organoleptic Characteristics:

Color and Appearance: Rosé with delicate purple tinges

Bouquet: Delicate and characteristic, with fruity notes of apple, cherry and wild berries (mainly raspberries and currants).

Taste: Fresh, lively, round and sapid, it pleasantly refreshes the palate.

Chemical Characteristics:

ABV: 10,5%

Sugar, g/l: 7,00-8,00

Total Acidity, g/l: 5,00-6,50

Serving Temperature: 4-5 °C

Serving Suggestions: Perfect as an aperitif and in cocktails, it goes particularly well with starters, light first courses (even tomato-based), fish and white meat.

Enjoy it within: 18 months.



Recommended Glass: Tulip.