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CAMPAIGN FINANCED ACCORDING $\overset{\star}{\star}\overset{\star}{\star}$ TO EU REG. N. 1308/2013 $\star \star \star$

PROSECCO ROSE DOC SPUMANTE BRUT MILLESIMATO

90% GLERA 10% PINOT NERO

Varietal composition: Glera 90%, Pinot Nero 10% Production area: Baone - Colli Euganei South Altitude: 200 - 400 mt asl Harvesting time: Last ten days of August

TECHNICAL NOTES

Soil: Volcanic origin, limestone mixed with clay

Trellising System: Guyot and Sylvoz Vine Density: -

METHOD OF PRODUCTION

Vinification: White vinification for the Glera and red vinification for the Pinot Nero with soft pressing of the grapes in an inert atmosphere and protection from the risk of oxidation. Fermentation at a controlled temperature. Prise de mousse: Re-fermentation in autoclave with the Martinotti method.

TASTING NOTES

Colour: Bright mother-of-pearl pink. Perlage: Fine and persistent.

Bouquet: Fruity notes of apple with pleasant hints of peach blossom. Palate: Fresh, delicate and fragrant.

Food pairing suggestion: Ideal as an aperitif, excellent with cold summer dishes, light first courses, grilled white meats, fish, sushi, and try it with pizza. Serving temperature: 6°-8° Residual sugar: 9 g/l Alcohol content: 11%