

## CUVÉE 31ZERO41 IL ROSA ROSÉ SPUMANTE EXTRA DRY

### GRAPE VARIETY OR BLEND

100% Merlot.

### TERROIR AND CLIMATE

The grapes for our rosé are harvested from Merlot vineyards located at the foot of the hills known as "Colli Asolani" (north-west from Treviso). With the hills sheltering them from northern winds, the vineyards benefit from the mild, temperate climate of the area and enjoy good sun exposure. The soil composition in the area is a balanced combination of silt, clay and sand.



### YIELD

150 q/Ha. Estimated yield per plant: about 6 kg.

### HARVEST DATE

Late August.

### WINEMAKING

The grapes are soft pressed and, after a very short skin contact, the juice is conveyed to stainless steel tanks for the primary fermentation. Temperature is controlled throughout the whole process to preserve the elegant, fruity aromas of the fresh grapes. Once the wine has reached a sufficient, yet low alcoholic content, fermentation stops and the wine is stocked in tanks up to the time of the refermentation. Bubbles are developed through the Martinotti-Charmat process: "cuve close" secondary fermentation that takes place in stainless steel tanks with selected yeasts and sugar which stimulates the production of natural bubbles of carbon dioxide in the wine. After cooling and filtering, our sparkling rosé is finally bottled under pressure, to preserve the bubbles, using our state-of-the-art bottling line.

### STORAGE

Not suitable for ageing, best consumed within 12 months of purchase. Store vertically in a dry and fresh place, away from sunlight.

### TECHNICAL DATA

Alcohol: 10,5% vol	Dry extract: 15%
Residual sugar: 16 g/l	Pressure: 5 bar.
Acidity: 5,8‰	

### TASTING NOTES

Bright, pretty shade of pink colour, with a hearty froth and persistent effervescence. Fine and delicate on the nose, it shows ample summer fruits and notes of ripe wild berries. These flavours are carried forward onto the palate, ending in a rich, clean and soft aftertaste.

### FOOD PAIRING

Thanks to its off-dry taste, this sparkling rosé wine makes a perfect aperitif wine but also a good match to shellfish or charcuterie.

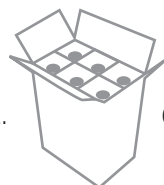
### SERVING TEMPERATURE

6 - 8 °C

### PACKAGING



0,75 L.



6 bottles

