

## MERLOT FRIZZANTE ALLEGRO ROSÉ



### GRAPE VARIETY OR BLEND

100% Merlot.

### TERROIR AND CLIMATE

The grapes for our "Allegro 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

250 q/Ha. Estimated yield per plant: 10 kg.

### HARVEST DATE

Mid-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 very low alcoholic content, fermentation stops and the wine is stocked in tanks up to the time of the refermentation.

Bubbles are developed through a short 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. The result is a low-alcohol (9,5 % vol.) sparkling wine with a higher residual sugar, bursting with freshness and fruitiness.

### STORAGE

Not suitable for ageing, best consumed within 9 months of purchase. Store vertically in a dry and fresh place, away from sunlight.

### TECHNICAL DATA

Alcohol: 9,5% vol	Dry extract: 15%
Residual sugar: 28 g/l	Pressure: 2,5 bar.
Acidity: 5,5%	

### TASTING NOTES

Bright and lively rosé colour. It offers an intense bouquet with distinctive notes of wild berries and summer fruit. On the palate it is very light and pleasant, incredibly easy to drink thanks to the low alcoholic strength and its great balance. Bright acidity contrasts the naturally high residual sugar leaving a delicate, lingering aftertaste.

### FOOD PAIRING

This light, easy-to-drink sparkling rosé makes a great aperitif and dessert wine. It creates a pleasant contrast when paired with fresh fruit skewers.

### SERVING TEMPERATURE

8 - 10 °C

### PACKAGING

Sealed with the distinctive, traditional hand-knotted string tie closure (legatura spago).

