



RIVE DELLA CHIESA®



SPUMANTE BRUT VSQ
“ROSE”

With a refined pink color, it is extremely elegant and its persistent perlage emphasizes all the freshness of this sparkling wine.

It has a nose of strawberries, cherries, grapes and roses.

Optimum for carrying out the retro nasal passage that leaves a retro nasal taste pleasantly soft, fresh and fruity.

The taste is clean, dry, fresh. It is ideal as an aperitif or as combination for appetizers, light starters and fish dishes. Best served between 6 - 8° C

Product features:

GRAPES: Merlot 50%, Pinot Noir 30%, Glera 20%

VINEYARDS' NAME: different vineyards situated in different parts of the estate

VINEYARDS' CHARACTERISTICS: North-South position; 150 metres above sea-level; hilly red soil, typical of Montello's area.

HARVEST TIME: From beginning of September

RETURN PER HECTARE: 120 quintals

DENSITY: 3.500 plants per hectare

MEDIUM AGE OF THE VINEYARDS: 12 years

TEMPERATURE OF FERMENTATION: 16°C in stainless steel tanks

DURATION OF FERMENTATION: 12 days

CHARACTERISTICS OF THE GRAPES: Sugar: 16,0% Total acidity: 6,40 gr./l pH: 3,18

BOTTLING - CHARACTERISTICS OF THE WINE: Alcohol: 11% Total acidity: 6 gr./l pH: 3,15 Residual sugar: 12 gr/l

IN THE WINE LIST: Rosè Spumante Brut VSQ – Az. Agr. Rive della Chiesa

