

## VIAVENTI Rosé Brut

Prosecco Rosé DOC

Treviso

Brut Millesimato

The latest addition to this denomination, this wine blends the elegance of Pinot Noir with the versatility of Glera. Pinot Noir grapes are grown in a single vineyard, the result of the Dal Bianco family's tradition in cultivating this grape variety.

**Variety:** 90% Glera - 10% Pinot Noir.

**Harvest:** end of August for Pinot Noir - beginning of September for Glera.

**Vinification:** the Glera grapes are white vinified at a temperature of 14 - 18°C. The Pinot Noir grapes undergo brief pre-fermentation maceration for 24 - 36 hours at a temperature of 8 - 10°C, followed by red vinification at a temperature of 20 - 23°C. The two base wines are then blended before prise de mousse, which takes place on selected yeasts at a temperature of 14 - 13°C for at least ninety days. The wine ages in bottle for a month before distribution.

**Tasting notes:** colour: pale pink with continuous copious perlage. Elegant on the nose, it is the result of perfectly balanced floral hints of roses and violets and fruit such as redcurrants and raspberries. In the mouth it is delicate but robust, fresh and flavourful, with a finish concentrated on scents of red berries and hints of citrus fruit and featuring a rounded, delicate and lingering closure.

**Bottle pressure:** 5,0 atm

**Residual sugar:** 8 g/l

**Alcohol:** 11%

**Serving temperature:** 6 - 8 °C

**Sizes available:** 0,75 L

