



Le Contesse

Pinot Noir Rosé Brut



Varietal: 100% Pinot Noir

Elevation: 50m ASL

Practice:

Dry Extract:

Appellation: Veneto, Italy

Production:

Alcohol: 11%

Acidity:

Residual Sugar: 12 g/L

pH Level:

Tasting Notes:

Bright pink color, fruity notes with a touch of berries and tropical fruit. Floral bouquet, with a hint of rose and violet. Fine and long-lasting perlage, fresh and persistent.

Aging:

6 months in stainless steel tanks.

Winemaking:

Soft pressing and cleaning of the must by cold static decantation. Cold storage of the must in stainless steel tanks. Single fermentation in pressurized vats, with selected yeasts. Bottling and cellar storage for a few weeks.

Food Pairing:

Surprising as an aperitif. Excellent when matched with fish, seafood or delicate meat dishes and cheese.

Accolades:

