

NOTTE ROSSA

Technical sheet

Vino Spumante Extra Dry Rosé



Wine type Sparkling Rosé

Appellation Extra Dry Sparkling Wine

Grape Red grapes typical of Salento

Production area

Salento, Apulia. The altitude is about 100 m above sea level, and the climate is characterised by high temperatures throughout the year, rare precipitation and a wide temperature range. Medium loamy, shallow soil with good skeletal content

Vine Training Espalier, 4,500 vines per hectare

Harvest

To preserve acidity, the grapes are harvested at the end of August, manually and in the early hours of the morning

Vinification and ageing

The grapes are pressed softly, and the first fraction of the must is fermented at a low temperature. The refermentation takes place in an autoclave, where the wine remains on its lees for about a month. Subsequent temperature-controlled ageing in bottle

Tasting notes

Brilliant soft pink colour with slight onion skin tones; fine, persistent perlage. Citrus notes stand out on the nose as well as fragrant red berries. Full-bodied, fairly dry, intense and tantalisingly fresh flavour

Best served with

Ideal with seafood cuisine, aperitifs and even lightly structured fish or vegetable starters

Serving temperature

6°C