



MONICA VETTOR

MILLESIMATO BRUT ROSÈ



APPELLATION: DOC

VARIETY: Glera 90% and Pinot Nero 10%; located at 250m a.s.l. at the foot of the Carnic Prealps of the Magredi; 2012 is the year of the vineyard planting

PRODUCTION AREA: high plain of Pordenone on the wings of the secondary fans of the Cellina stream

SOIL: pebbly-gravelly alluvial of dolomitic limestone origin

TRAINING SYSTEM: Guyot

HARVESTING: manual

VINTAGE: 2020

VINIFICATION AND AGING: the grapes are transported to the cellar at a temperature of about 2°C and macerated with the skins for 24 hours. Then, the pressing and alcoholic fermentation at a controlled temperature between 14 and 16 ° and the assembly phase with 10% Pinot Noir. The refermentation takes place according to the Charmat method with a stay on the lees for 90 days. The wine is left to refine about 3 months before its placing on the market

ALCOHOL CONTENT: 11.50% vol

TASTING NOTES: bright pale pink color, with fine and persistent perlage. On the nose, small red fruits open the bouquet with an elegant floral scent wrapped in a refined mineral note on the palate. Freshness dominates and the enveloping body is in perfect balance with the tasting notes. The finish is long and complex

SERVING TEMPERATURE: 6-8 ° C

SIZE: 0,750ml