



MEROTTO
AZIENDA AGRICOLA

Grani rosa di Nero

VINO SPUMANTE
ROSATO

ROSÉ BRUT 100% PINOT NERO



Consistent and unconventional Rosé, with perceptible fresh, acidic, rich and juicy notes and a wine structure that is adapt to many gastronomic combinations.

TECHNICAL CHARACTERISTICS

Production area: vines grown in the vineyard located in Col San Martino, in the town of Farra di Soligo

Varieties: 100% Pinot Noir.

Wine making technique: short-duration on-skin maceration, vinified off-the-skin with soft pressing and pure fermentation at a controlled temperature. Second fermentation and natural fermentation in autoclave for about 60 days at 13 - 14°C.

Alcohol: 11,5%

Sugar residue: 7 g/l

Pressure at 20°C: 5 bar

SENSORY CHARACTERISTICS

Appearance: bright pink; brilliant and silky foam; fine and persistent perlage.

Bouquet: intense and vivid; soft and elegant hints of small red fruits and a fresh hint of forest fruits.

Taste: persuasive, fresh and sapid centering on notes of raspberry, currant and wild strawberries.

Finish: dry and vibrant with a long fruity finish.

Suggested serving temperature: 5 - 7°C

Available sizes: 0,75 - Magnum 1,5 litres