



MEROTTO
AZIENDA AGRICOLA

Classic Method

ROSÉ OF PINOT NOIR

PAS DOSÉ



Graziano Merotto returns to the Classic Method over forty years after his first experience. The echo of the origins lingers in the soul of this wine.

TECHNICAL CHARACTERISTICS

Production Area: vineyard located in Col San Martino, in the municipality of Farra di Soligo

Varieties: 100% Pinot Noir

Wine making technique: gentle pressing and controlled fermentation without the use of sulphites. After the cuvée is created and the liqueur de tirage is added, the bottle fermentation takes place at a controlled temperature of 12° C, with the wine that remains in contact with the lees for a minimum of thirty months.

Alcohol: 12%

Pressure at 20°C: 5,5 bar

SENSORY CHARACTERISTICS

Appearance: antique pink with a bright, silky foam. Fine and persistent perlage

Bouquet: fragrant, with notes of white peach, raspberry and pomegranate, with a delicate spicy nuance in the background

Taste: enveloping and evolving on the palate, with energy and depth

Aftertaste: finishes with citrus notes

Suggested serving temperature: 4 - 5°C

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