



PINOT ROSÉ EXTRA DRY

Grapes

Pinot Bianco, Pinot Nero

Production area

Triveneto

Vinification

The Pinot Spumante Rosè Extra Dry is a Cuvée of Pinot Bianco and Pinot Nero. Grapes undergo a maceration on the skins for 6-8 hours and are then softly pressed to obtain the must. Fermentation, thanks to yeasts action, transform sugar in alcohol and other substances which play an important role for aroma and wine structure, and take places in temperature-controlled stainless steel tanks between 16°C and 18°C. When fermentation is over, follows the sparkling winemaking process, following the Charmat method.

Description

Delicate rose color with salmon pink hints. Intense bouquet with delicate notes of mixed berries. The taste is rich, well balanced with a pleasant and persistent finish.

Food pairing

Recommended for light meals made of fish and poultry. Ideal as an aperitif and can be enjoyed on any occasion.

Serving temperature

8°-10°C

Bottle

Atmosphere

Characteristics

Alcohol: 11% vol.

Residual sugar: 14-15 g/l


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