



RIVANI

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Rivani

Pinot Rosè Extra Dry

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.

Caratteristiche

Brilliant color with hints of green, it has a persistent fine perlage. Its nose is delicate and fruity with hints of white flowers. The palate has lively ripe apple and peach flavors and a refreshing finish, with a well-balanced acidity.

Food Pairing

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



**Pinot Nero,
Pinot Bianco**



Triveneto



8-10 °C



**Alcol: 11%
Zuccheri: 14 g/l**

