



PINOT ROSÉ EXTRA DRY

Grapes

Pinot blanc, Pinot noir

Production Area

Triveneto

Vinification

The Pinot Rosé extra dry is a cuvée made by Pinot Blanc and Pinot Noir. The grapes are softly crushed to obtain the must. Fermentation takes place in stainless steel tanks at controlled temperature of 16°-18°C, and thanks to the action of yeast, sugars are transformed in alcohol and other substances that give the characteristic aroma to the wine. When fermentation is over, followed by stabilization and second fermentation, the Charmat method is carried out.

Description

Mild pink color with coppery reflections, creamy white foam, fine and continuous perlage. Intense aroma with delicate notes of red berries. Rich and balanced flavor, with a lingering aftertaste.

Food pairing

Ideal with fish or white meat meals. Suitable as an aperitif and it can be enjoyed on any occasion.

Serving temperature

8°-10°C

Bottle

Bacco

Characteristics

Alcohol: 11% vol.

Residual Sugar: 15 g/l

AMICONE



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