

PURE **18K** GOLD

18K Pinot Noir Rosé / Vino Spumante - Brut

Grapes 100% Pinot Noir

Production area Triveneto

Altitude 50–150m a.s.l.

Type of soil Alluvial flat land. Deep, fertile soil, rich in clay and loam. Presence of sandy schists and many sea fossils.

Alcohol 11 % vol.

Fermentation Rosé vinification with a short period of maceration of destemmed grapes in the press. Fermentation occurs at a controlled temperature of 14–17°C with selected yeast. The subsequent secondary fermentation ("prise de mousse") takes place in an autoclave using the Charmat method, using selected yeast at a controlled temperature.

Aging in steel with batonnage on fine lees.

Tasting notes Glossy blush pink colour. Elegant to the nose, with fruity sensation of red berries and pleasant, lingering floral notes, fresh, full-bodied and balanced.

Food pairings Raw fish, shellfish risotto, smoked salmon, meat carpaccio.



0,75 l
1,5 l



Awarded