

Nettare dei Santi

viticoltori dal 1948

DOMM Rosé

Spumante Rosé Metodo Classico

millesimato

Classification:

VSQ – vino Spumante di Qualità – Metodo Classico Millesimato

Blend:

Pinot Nero 60%, Chardonnay 40%,
Planting system: guyot – density 4000 plants/hectar

Winemaking:

Reached a suitable maturation, the grapes are harvested by hand in small baskets, reversed in harvest wagons and transported to the winery, where they are gently destemmed. Soft pressing with pneumatic presses. The must is fermented at controlled temperature 16 -18 °, in steel tanks. The following spring, after the draft, the second fermentation, it matures and completes its elegance with a stay in the stack for at least 30 months.

Alcohol content:

12,5°

Acidity:

5,6

Colour:

Soft pink

Bouquet:

enveloping, fruity and floral.

Palate:

pleasant, delicate, persistent.

Pairing:

aperitif, throughout the meal to accompany first courses and refined main dishes of fish and white meat.

Aging:

from the winemaker 30 months in the stack,
at the buyer a moderate aging 2-3 year

Serving temperature:

6° - 8°C

Production:

10.000 bottles



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