



Le Contesse

Pinot Noir Rosé Single Fermentation



REGION

Veneto

VARIETY

Pinot Noir

Exposure and altitude: Different exposures, 160 feet ASL (50 m ASL).

Soil composition: middle mixture.

Cultivation method: Sylvoz.

Harvest: End of August – beginning of September.

Vinification process: Soft pressing and cleaning of the must by cold static decantation. Cold storage of the must in stainless steel tanks. Single fermentation in pressurized vats, with selected yeasts. Bottling and cellar storage for a few weeks.

Residual Sugar: 12 g/l.

TASTING NOTES

Bright pink color, fruity notes with a touch of berries and tropical fruit. Floral bouquet, with a hint of rose and violet. Fine and longlasting perlage, fresh and persistent.

FOOD PAIRINGS

Surprising as an aperitif. Excellent when matched with fish, seafood or delicate meat dishes and cheese.