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### Spumante Rosé Brut - cl 75

Il Vino dei Poeti is the prestigious brand evoking the joy with which poets, artists and intellectuals toast to life with sparkling wine, a light, fragrant and prestigious Italian wine. Il Vino dei Poeti Spumante Rosé is a sparkling wine where personality, freshness and liveliness meet a delicate and captivating pink color, and an intense and persistent bouquet, typical characteristics of the territory of origin of the grapes, between the provinces of Treviso and Venice.

**Production Area:** Provinces of Treviso and Venice, Italy

**Vine:** Raboso and Pinot Nero

**Plants per Hectare:** 2500-3000

**Training System:** Sylvoz and Spurred Cordon

**Harvest Period:** First ten days of September

**Yield per Hectare:** 120-140 q/Ha

#### Characteristics:

##### Production Area

The production area ranges from Conegliano hills (province of Treviso) to the Adriatic Sea (province of Venice). Thanks to the protection of the Dolomites in the North and to proximity with sea and lagoon, it is characterized by a temperate-humid climate. The soil is made of alluvial material from alpine and pre-alpine glacier melting carried by Piave and Livenza rivers. In the high plain, the soil is mainly characterized by gravel, while closer to the Adriatic Sea it also features sand, loam and clay.

##### Production Process

- > The blend is made of two grape varieties, Raboso and Pinot Nero, which are generally harvested during the first ten days of September.
- > Grapes undergo a maceration process, during which the must is left in contact with the skins for nearly 12 hours, allowing for the extraction of colors and aromas.
- > Grapes are then destemmed, the must is softly pressed to separate it from the skins and cleaned through decantation.
- > The first fermentation occurs in steel tanks with the addition of selected yeasts.
- > In accordance to the Martinotti method, the second fermentation occurs in cuve close at a controlled temperature of 14°C, to preserve the primary aromas of the grapes. When sugar turns into alcohol, the yeasts naturally release carbon dioxide, making the wine "sparkling".
- > The wine is then cold stabilized, filtered and bottled.





### Organoleptic Characteristics:

**Color and Appearance:** Pink color with fine and persistent perlage.

**Bouquet:** Beginning with fruity hints of cherry and wild berries (raspberry, currant and wild blackberry), it has pleasant and delicate floral notes in the finish.

**Taste:** Fresh, lively and pleasantly dry, with fruity and floral sensations. It is also characterized by a remarkable retro-olfactory persistence.

### Chemical Characteristics:

**ABV:** 11,5%

**Sugar, g/l:** 11-14

**Total Acidity, g/l:** 5,00-6,50

**Serving Temperature:** 4-5 °C

**Serving Suggestions:** Ideal as an aperitif and in cocktails, it goes well with starters, first courses and white meat. It is also a perfect match with fried vegetables and prosciutto crudo, soppressa and other cold cuts.

**Enjoy it within:** 18 months.



**Recommended Glass:** Flute.