TENUTE SOLETTA

LINEA SPUMANTI

Rosè Dry

Sparkling Rosé Wine – Charmat Method

A wine produced by transforming the indigenous grapes of our vineyards through the sparkling process. The result is an elegant and delicate sparkling wine with a refreshing and delicate drink.

Type: Dry sparkling rosé wine
Grape variety: 100% native red berried grapes
Location of the vineyards: Su Frigadore, Florinas (SS)
Exposure: North/East
Altitude: 400 m asl
Soil: Sandstone, chalky and sandy
Training method: Spurred cordon and Guyot
Plant density: 5000 plants per hectare
Planting year: 2002
Yield per hectare: 90 quintals
Harvest period: End of August
Harvest method: By hand with 15Kg cases

WINEMAKING

Vinification: It is produced through off skin vinification and a sparkling process in steel containers at a controlled temperature
Ageing: In the bottle, which is useful for the evolutionand stabilisation of the organoleptic characteristics
Alcohol content: 11% Vol

TASTING

Colour: It has a very pale pink colour and a fine and persistent perlage in the glass
Aroma: The nose is seduced by fruity aromas of black cherry, raspberry and strawberry, flanked by floral tones of rose hips
Taste: Fresh and highly drinkable on the palate, with a touch of elegance

SERVING

Food pairings: It goes perfectly with an aperitif or fish dishes
Serving temperature: 8/9 °C

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