

Blu Giovello



PROSECCO D.O.C. ROSÉ BRUT



GRAPES

Glera 85% - Pinot Nero 15%

PRODUCTION AREA

Prosecco D.O.C. Area

SOIL TYPE

Morainic

TRAINING SYSTEM

Guyot

PLANTING DENSITY

Medium

HARVEST PERIOD

First half of September

ALCOHOL CONTENT

11,5% vol

RESIDUAL SUGAR

13 g/lit

TOTAL ACIDITY

6,0 g/ lit

SERVING TEMPERATURE

6 - 8° C

AGEING POTENTIAL

Two years

FORMAT (ml)

750

WINEMAKING PROCESS

Harvesting Glera grapes is followed by light pressing and fermentation with selected yeast at a controlled temperature of 15° -16°C.

Pinot Nero vinification begins with a prolonged maceration on the skins for 15-10 days at a controlled temperature of 26° - 28° C. and successive alcoholic fermentation.

The cuvée is created with 85% of Glera and 15% of Pinot Nero and second fermentation by charmat method in stainless steel for minimum two months with selected yeast at controlled temperature.

TASTING NOTE

Pink colour, with a fine and persistent perlage. Fresh and crisp sparkling wine with fruity scents, hints of red berries and a smooth refreshing finish.

SERVING SUGGESTIONS

An extremely versatile Rosé Spumante wine, excellent as an apéritif, enjoy with canapés, white meat, fish based dishes and Sushi.