Sarnis Rosè

Classification:
Trento Doc Rosè

Grape blend:
Pinot Nero 65%, Chardonnay 35%

Production area:
hills of the Vallagarina and the Valle dei Laghi

Grape harvest:
The selected grapes are harvested, exclusively by hand, in the second week of September

Wine-making:
the grapes are crushed and pressed gently, the clean must is sent to the fermentation in stainless steel containers. In the spring, carried decanting, the wine is sparkling, adding sugar and yeast and proceeding to the bottling stage. So begins a second fermentation in the bottle, followed by a rest on the lees for 24 months.

Sensory profile:
pale pink color with copper hues, white foam and dense with very fine bead. The aromas reminiscent of red fruit with red currant and cherry highlights. In the mouth it is soft and rich with very delicate and enveloping aftertaste.

Pairings:
Excellent as an aperitif, it enhances with light dishes based on fish or white meat

Serving temperature:
6° C

Bottle and content:
750 ml traditional burgundy bottle

Packaging:
Box with six bottles vertically stored

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