

ROSA BRUNA 2011

Sparkling brut rosé
Traditional method from Raboso grapes

Traditional method Raboso rosé is an original interpretation of Raboso Piave, the autochthonous red grape variety par excellence of the Treviso province

HARVEST :	13 th October 2011
VINE:	Raboso Piave
GROWING AREA:	Tezze di Piave (TV)
TYPE OF SOIL :	Loose and well drained alluvial soil, deriving from the sedimentation of gravel left by the river Piave during its floods over the centuries
WINEMAKING PROCEDURE:	Manual harvesting; 12 hour maceration on skins; rest in bottle for years on lees
DEGORGEMENT:	07 th October 2014
ORGANOLEPTIC CHARACTERISTICS:	Bright old pink; full bouquet, with notes reminiscent of blackcurrant and wild strawberries; clean elegant taste, with a delicate fresh background, long finish
ALCOHOL:	12,5 % VOL

