



1528

# SALATIN

## Prosecco DOC Rosè Brut



<b>Growing area</b>	Hills area of the DOC Treviso
<b>Grapes</b>	Glera 85-90% and Pinot Nero 10-15%
<b>Soil</b>	Silty - clay with light texture and varying depth
<b>Training system</b>	Guyot - Sylvoz
<b>Harvest period</b>	End of August and first decade in September
<b>Vinification</b>	Glera grapes are soft pressed in white vinification, while Pinot Nero undergoes a red one
<b>First fermentation</b>	At a controlled temperature with selected yeast
<b>Second fermentation</b>	Charmat method, slow re-fermentation for at least 70 days at a controlled low temperature
<b>Alcohol</b>	11% Vol
<b>Sugar residue</b>	6 - 9 g/l
<b>Total acidity</b>	5 - 6 g/l
<b>Appearance</b>	Light pink with remarkable brilliance
<b>Perlage</b>	Fine and persistent
<b>Bouquet</b>	Intense perfume with the typical Prosecco's scents of white flowers, pear, apple. Noticeable hints of red berries and raspberry
<b>Palate</b>	To the mouth, it appears fresh, delicate and fragrant. It confirms the nose sensations, with an excellent persistence of flavors and aromas
<b>Serving suggestion</b>	Perfect as an aperitif, it suitably matches many dishes, from starters, raw seafood, as well as main light courses
<b>Serving temperature</b>	6 - 8 °C
<b>Size</b>	Bottle 0,75 lt

**Salatin SRL**

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