



Rosaluna Vino Spumante Rosè Brut



Growing area	Treviso foothills of the alps
Grapes	Pinot Nero
Soil	Silty - clay light texture and varying depth
Training system	Guyot - Sylvoz
Harvest period	Last decade of August, first days of September
Vinification	1-2 hours cold maceration followed by white vinification without skins, soft pressing
First fermentation	At a controlled temperature with selected yeast
Second fermentation	Charmat method, slow re-fermentation for at least 45 days at a low controlled temperature, followed by a rest on the yeast skins for about 3-5 month
Alcohol	11,5% Vol
Sugar residue	7 - 9 g/l
Total acidity	5,70 - 6,70 g/l
Appearance	A perfect light pink
Perlage	Fine and persistent
Bouquet	It is gentle, pleasant and charming rich in fruity sensation. At the beginning delicate hints of white flowers
Palate	The palate is refined and subtle, yet rich and multi-layered, offering a crisp acidity, overall fine balance
Serving suggestion	Perfect as an aperitif and to be combined through all meal
Serving temperature	6 - 8 °C
Size	Bottle 0,75 lt

Salatin SRL

via Doge Alvise IV Mocenigo, 57 - 31016 Cordignano (TV) - tel. +39 0438 995928 - fax. +39 0438 996727
www.salatinvini.com - e-mail: info@salatinvini.com