

“ROSAMADRE” Brut Rosé

BERNARDI
Pietro e Figli

Sparkling rosé wine brut

Area of origin

Veneto

Grape variety

Glera/Pinot Grigio/Chardonnay/Pinot Nero

Vine training system

Classic Sylvoz

Harvest season

1st-15th September

Harvest type

Manually

Grapes per ha

250 quintals/ha

Vinification

Soft pressing

Primary fermentation

Static decanting and fermentation at controlled temperature

Second fermentation

30 days

Sparkling wine method

Natural refermentation in autoclave with Charmat method

Refining

15 days in autoclave

Refinement in the bottle

15 days

Alcohol

11,5% Vol.

Residual sugar

10 g/l

Characteristics of the terrain

Loose/medium mixture

Planting density

4,000 plants/ha

Colour and Perlage

Delicate pale pink colour with fine and persistent perlage

Fragrance

Delicate and fruity bouquet, slightly aromatic

Flavour

Lively, fresh and elegant flavour

Food pairings

Excellent to accompany a meal, pleasantly combines with all kinds of first courses, white meats and seafood

Storage

The bottles must be stored vertically, in a cool environment with constant humidity, away from light

How to describe on the wine list

Bernardi Pietro e Figli
“ROSAMADRE” rosé brut

Serving temperature

6 – 8° C

