



SANFELETTO
CASA VINICOLA

TECHNICAL DETAILS

ROSÈNOIR

PINOT NERO ROSÈ

MILLESIMATO EXTRA BRUT

VARIETY	Pinot Noir in purity
SOIL TYPE	Poor in organic substances
TRAINING SYSTEM	Guyot, thick planting density
HARVEST PERIOD	September
PICKING SYSTEM	By hand, in crates
VINIFICATION	Soft crushing and grapes destemming. Short maceration under inert atmosphere to extract the pink nuance. Pressing with an under-vacuum pneumatic press.
FERMENTATION	Static decanting at low temperature and transfer to the fermentation tank. Fermentation under controlled, low temperature with selected yeasts. Then, several transfers to obtain a natural clarification of the base wine.
SECOND FERMENTATION	In autoclave at 16° for 3/4 months. Once the fermentation is over, the wine rests at low temperature for maturation and refinement on its noble lees.
APPEARANCE	Light pink coral colour, extremely clear and luminous. Abundant and evanescent mousse, with an extremely fine, persistent, not aggressive perlage.
BOUQUET	It releases delicate aromas of rose and wild berries, with peach and red-berry fruits nuances.
TASTE	On the palate, it expresses the full, typical structure of grape variety Pinot Noir. At the same time, elegance and finesse are the final impressions it leaves.
FOOD PAIRING	It is a sparkling wine excellent for all the occasions, with an outstanding character and equilibrium. Extremely pleasant as an aperitif, paired with fingerfood. Extraordinary for a fish or shellfish meal. It matches perfectly even cured meat and noble cheese.
PRESERVATION	In a cool and dry cellar, far from heat and light sources. Bottles stored vertically. Once opened, keep it in the fridge and consume it within few days.
SERVING TEMPERATURE	4-5° C.
GLASS	Tulip glass with conic-shape bottom.
MAIN ANALYTICAL DATA	Pressure 5 Bar Alcohol 12,5 % vol Total acidity 6,5 g/L Sugar traces

