

Castelnuovo Prosecco DOC Rose'



Grapes:

Glera and Pinot Noir

Vinification:

The grapes Glera and Pinot Noir are fermented at 12 C° in stainless steel tanks for 2 weeks. Then the two base wine are blended 85% glera and 15% Pinot Noir. After blending start the second fermentation and It take at least 2 months

Refinement:

4 months in steel tank.

Wine profile:

Beautiful pink colour reminding the colour of peach blossom and the rose.

The perlage is fine and persistent.

Bouquet is intense, fruity complex and reminding the scent of flowers and fruits like peach, raspberry and ripe passion fruit.

The taste is pleasantly acid, fresh and harmonious.



Company: **Castelnuovo**

Region: **Veneto**

Founded in: **1958**

Owners: **1100+ members of Vitevis Cooperative Group**

Cultivated Vineyards: **6900 acres in total, 1100 growers**

Cantina di Castelnuovo boasts an historical landscape location which has always attracted tourists from all over the world: for the proximity to the lake, and also for the proximity to the city of love, Verona.

The estate includes the hilly area south-east of Lake Garda and most of the vineyards lie in the controlled denomination of origin areas for Bardolino, Custoza, Lugana and Bardolino Superiore DOCG.

The Garda area boasts precious characteristics due to its geographical position and also to its evolutionary history.

Soils have morainic origin, made of rock debris carried by the various glaciation.

The Mediterranean climate with mild winters, thanks to the mitigating action of the lake, promotes the cultivation of the vine and the olive tree. Here soils have a morainic origin, loose and stony that give minerality to wines.

Vineyards are managed observing sustainability principles, for example Integrated Pest Control protocols have been adopted to avoid the use of pesticides.