

# CASTELNUOVO

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## PROSECCO DOC ROSE'



**GRAPES:** Glera and Pinot Noir

**VINE AGE:** Planted between 2000 and 2010

**ALTITUDE:** Between 400 and 650 f.a.s.l.

**EXPOSURE:** West, South-West

**SOIL:** Grown in morainic hills with a soil of calcareous and clayey origin.



### WINEMAKING

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.



### TASTING NOTES

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.

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