



TENUTA BARBON

1898

Prosecco Rosè Millesimato Brut DOC Treviso

TASTING NOTES

Colour: pale pink colour , bright and elegant

Aroma: delicate notes of cherries and small red fruits

Flavour: fresh flavor, with a subtle and persistent perlage

AGRONOMICAL DATA

Grape varieties used: Glera, Pinot Nero

Production area: Villorba (TV) - Italy

Altitude: 30mt on the sea level

Soil: pebbly, gravel, loosened grounds of alluvial nature, rich in limestone

Training system: Sylvoz

Vine density: 3000 plants per hectare

Production rate q.li/ha: 150-170 q.li

Harvest: end of August, beginning of September all vines are harvested by hand

ENOLOGICAL DATA

Pressing: soft press of grapes

Production technique: Charmat method

Fermentation: settling of must with fermentation in controlled temperature at 16 °C

Refinement: on the lees for 3 months

Ripening length: 30 days in bottles before commercialisation

ANALYTICAL DATA

Yield of grapes: 75%

Dry extract: 20,00 gr./lt

Total acidity: 6,10 gr./lt

Ph: 3,17

Residual sugar: 8,00 gr./lt

Developed alcohol: 11,5%

PAIRINGS

Excellent for aperitifs, fish dishes, ideal with mushrooms and delicious with creamy desserts.

Serving temperature: 6-7 °C

Storage: to be kept in dry, cool places away from heat

Formats: 750 ml



Certification: V Label Italia s.r.l.

