

ROSARIFLESSO

ROSÉ SPARKLING WINE

EXTRA BRUT

The landscape is tinged with pink

This sparkling wine reflects our philosophy: an informed approach to growing grapes, to protecting biodiversity and the fertility of the earth, and a delicate vinification that is respectful of the fruit. It is a faithful interpretation of our work, gestures, reflections, and intuitions, in harmony with the countryside that surrounds us.

TECHNICAL DATA

Colour	Pale pink
Perlage	Elegant and persistent
Bouquet	Delicate notes of blueberries, redcurrants, strawberries and white-fleshed fruit
Flavour	Dry, tangy, with hints of red berries
Alcohol content	11,5 % vol
Residual sugar	3 g/l
Total acidity	6,5 g/l
pH	3,30
Dry extract	19 g/l
Pressure	5.0 bar
Food pairing	Ideal as an aperitif, with vegetable-based hors d'oeuvres or with fish, white meats and roasts
How to serve	8 °C - in a crystal glass
Storage	In a cool, dry, dark place Avoid keeping it for long in the refrigerator
Wine list	*"Rosariflesso"* Rosé Sparkling Wine Extra Brut Borgoluce - Susegana (Treviso)

PRODUCTION NOTES

Grape varieties	Chardonnay - Pinot Nero
Altitude of the vineyards	70–200 metres above sea level
Exposure of the vineyards	North, South
Plant density	3300 vines/ha
Type of terrain	Clay, containing some limestone and fine gravel
Climate	Temperate, with hot but not too muggy summers Average annual thermal excursion: 20-21 °C
Harvest period	First ten days of September Manual harvest with grape selection
Vinification	Maceration on the skins lasting a few hours to three days depending on where the grapes come from. Pressing, then fermentation in stainless steel. Maturation on the lees for 6 months at 10 °C
Prise de mousse	Using the Charmat method: refermentation in pressurized stainless steel tanks at a controlled temperature of 15 °C, cold stabilisation at -1 °C, microfiltration before bottling to remove the yeasts from the sparkling wine.from the sparkling wine.



BORGOLUCE

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