

# ENROSADIRA

ROSÉ DI PINOT

BRUT

Its intense, bright pink colour is enlivened by a fine and persistent perlage that culminates in a light, silky froth. The nose detects hints of currants, roses and peony flowers that merge with balsamic notes of calamint. Intense and encompassing in the mouth, it has a vibrant minerality. A complex wine with a long finale in which there are hints of small red fruit.

**Variety:** 100% Pinot Noir.

**Location:** from the best vineyards of the North East part of Italy.

**Harvest:** first ten days of September.

**Vinification:** the Pinot Noir is vinified in contact with the skins for a short time (just a few hours). A first fermentation without skins at a controlled temperature of 20 °C is followed by a slow second fermentation in large closed containers at 14 - 15 °C. Then a contact with the fine lees for a minimum of 6 months.

**Bottle pressure:** 5,5 atm.

**Sugar residue:** 6 g/l approx.

**Alcohol:** 12%.

**Serving temperature:** 5 - 7 °C, open immediately before serving.

**Pairings:** ideal as an aperitif and excellent throughout the meal. It is perfect with light raw fish dishes and sushi and white meat as well. This wine is excellent with medium-aged cheeses and cold cuts and it is the perfect choice for vegetable-based first courses.

**Available sizes:** 0,75 L.

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**RUGGERI**  
VALDOBBIADENE