

Pojer e Sandri

Brut Rosé

CLASSIC METHOD

The color is lovely pink with hints of copper. The perlage is really fine as the bubbles bead through the wine forming a persistent crown.

This bouquet offers red fruit fragrances and you may detect hints of marasca cherries and a note of raspberry, as the Pinot Noir shines brightly in this sparkling wine. The Chardonnay brings its elements to the party with notes of toasted almonds, hazelnuts and underlying hay-like character. Some people find perfumes reminiscent of a Viennese pastry shop as there are notes of vanilla, coffee and toasted grains. The wine is harmonious on the palate, with crisp acidity, yet a creamy texture thanks to a minimal and precisely-measured dosage. Our Brut Rosé is wonderful aperitif and yet it pairs well with a variety of foods.

Vineyard situation: Faedo in Pianezzi at 500 m. above the sea level. with South-West exposure and Palai locality at 700 m. above the sea level. with southern exposure; Cembra in Valbona (lateral valley to the Val di Cembra) at an altitude of 450 m. above the sea level.

Training system: "pergoletta trentina aperta" with a vine density of 6500 plants for hectare.

Soil: Faedo is located between the Permian formation of the porphyritic platform and the Werfenian deposits of sandstones, siltstones, marls, limestones and dolomites. The soil is variable in depth from 30 to 100 cm, it is muddy-calcareous type and rests on a marly conglomerate.

Valbona, on the other hand, was shaped in ancient times by the retreat of glaciers and later by the work of the Scorzai stream. Digging in the porphyritic rock (volcanic origin), sandy soils with a dark brown color, rich in skeleton, have originated.

Grape varieties: 50% Pinot nero e 50% Chardonnay.

Alcohol: 12.5%.

Life of wine: 5 - 6 years.

Type of bottle: Champagne/SparklingWine bottle in cartons of 6 bottles, Magnum of 1,5 lt, Jéroboam of 3 lt e Mathusalem of 6 lt.

Notes: the fermentation of the base takes place in small oak barrels, in particular Pinot Noir is placed in drums previously used to age our "Divino" distillate. The base wines remain 6 months on their own yeast, with "the effect of the hourglass" weekly the wine must be remixed. In spring it is passed to the refermentation in the bottle. Disgorgement takes place at no less than 18/24 months on yeasts.

