



Santhomas Cuvée Brut Rosè



VINEYARD

Grape: rosè

Variety: Pinot Nero – Pinot Grigio

Production area: Grave di Papadopoli Island

Municipality: Cimadolmo - Italy

Year of plantation: 1989

Planting density: 2,500 vines per hectare

Yield: 9,800 kg/ha

Yield per plant: 3.90 kg/vine

Plant spacing: 3.20 x 1.25

Size: 3.50 ha

Growing system: Sylvoz

Soil type: predominantly "skeleton" with a percentage of sand/silt

Harvesting period: last ten days in August

Harvesting: mechanically

VINIFICATION

Fining: static cold

Fermentation vat: stainless steel tanks

Fermentation temperature: 16/18°C

Yeasts: selected

Fermentation period: 8/10 days

Malolactic fermentation: no

Maturation period: long, in steel – 6 months

Sparkling process: base wine is placed in an autoclave and yeasts are added to allow the second fermentation to take place (Charmat method) maturation on the yeast for 180 days.

Bottling: follows sparkling process

TECHNICAL DATA

Name: Sparkling Rosè

Alcohol by volume: 12.30 %

Residual sugar: 5.00 g/l

Total acidity: 5.60 g/l.

pH: 3.10

Total So2: <110 mg/l

TASTING

Serving temperature: 8/10°C

Foam: fading gently.

Perlage: fine and persistent.

Colour: soft pink.

Nose: fresh and delicate fragrance, rich in fruit sensations, such as apple, peach, strawberries and raspberries with hints of roses and white flowers.

Palate: fine, subtle, elegant and pungent on the palate with balanced acidity, well structured with a fresh and dry aftertaste.

In the kitchen: an excellent aperitif for important occasions. It accompanies seafood salads, fish first courses, shellfish. Very good with quiches, vegetable focaccias, soufflés in general, and "baccalà alla vicentina". Really delicious with the finest Italian raw hams and "lardo di colonnata" served with hot toast.

Tenuta Santomé

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