



Santhomas Cuvée Rosé Brut Nature Millesimato 2023



VINEYARD

Grape: rosè

Variety: Raboso Piave – Pinot Nero

Production area: Ca' Morelli

Municipality: Roncade - Italy

Year of plantation: 2019

Planting density: 3,570 vines per hectare

Yield: 10,700 kg/ha

Yield per plant: 3.00 kg/vine

Plant spacing: 2.80 x 1.00

Size: 2.00 ha – 2.50 ha

Growing system: Sylvoz

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

Harvesting period: end of August and end of September

Harvesting: by hand

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: short, in steel

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 16 months.

Bottling: November 2025

TECHNICAL DATA

Name: Sparkling Rosé – "Millesimato 2023"

Produced bottles: 3.333 (exclusive limited edition)

Alcohol by volume: 12.00 %

Residual sugar: 2.50 g/l

Total acidity: 5.60 g/l.

pH: 3.20

Total So2: 80 mg/l (maximum allowed 185 mg/l)

TASTING

Serving temperature: 8/10°C

Foam: fading gently.

Perlage: creamy and firm

Colour: polished copper

Nose: wild strawberries, raspberry, orange with red currants and pomegranate. Followed by notes of juicy plum, cyclamen, cloves and oleander flowers. Finishing with dried fruit shells, hazelnut, dried sage and mineral whiffs of stones.

Palate: Balanced bubbles. Freshness and savoriness offer rich salivation. Pleasantly refreshing. Floral and fruity flavors: rose petal, cyclamen, blackberry, strawberry, raspberry, pomegranate and cherry. Closing notes of dried fruits and bay leaves.

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".

Tenuta Santomé

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