



Prosecco Doc Treviso Rosé Brut

Prosecco Doc Treviso Rosé Brut is produced from the remaining 24 hectares in “**Grave of Papadopoli**”, an island formed by the river Piave, and “**Tezze di Piave**” where an ideal soils enhances the main attributes of Prosecco: lightness, scent, freshness and balanced taste.



VINEYARD

Grape: rosé

Variety: Glera 90% - Pinot Noir 10%

Production area: Grave di Papadopoli Island

Municipality: Cimadolmo (Treviso) - Italy

Year of plantation: 1991

Planting density: 2,850 vines per hectare

Yield: 14,000 kg/ha

Yield per plant: 4.90 kg/vine

Plant spacing: 2.80 x 1.25

Size: 20,00 ha

Growing system: Sylvoz

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

Harvesting period: first ten days in September

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: short, in steel

Sparkling process: base wine is placed in an autoclave and yeasts are added to allow the second fermentation to take place (Martinotti/Charmat method)

Bottling: follows sparkling process

TECHNICAL DATA

Name: Prosecco Rosé Doc Treviso Brut – “Millesimato” 2023

Alcohol by volume: 11,20 %.

Residual sugar: 5,00 g/l

Total acidity: 5,60 g/l.

pH: 3.19

Total So2: 115 mg/l (maximum allowed: 185 mg/l)

TASTING

Serving temperature: 6/8°C

Foam: fading gently.

Perlage: fine and persistent.

Colour: pale straw rosé.

Nose: intense and fresh. Fruity component of strawberry and raspberry follows with delicate hint of rose and hawthorn flowers.

Palate: pleasant, aromatic, fresh, smooth-flowing. Well-balanced, with a dry, sapid and persistent finish.

In the kitchen: a great wine for aperitifs. It combines magnificently with light fish first courses, risotto and quiche. Thanks to its pleasant acidity, this wine can be well paired with all kind of dishes.

Tenuta Santomé

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