



## 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” 2024

**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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