

# MENESTRELLO

## Spumante Rosé

### Background

Menestrello Spumante Rosé is made at our winery which lies in the village of Vidor, in the heart of Valdobbiadene region. It is located 50 km from Venice, in the hilly strip of the Province of Treviso lying between the Dolomites and the Adriatic sea.

The landscape surrounding the winery is breath-taking with high terraced vineyards on steep slopes. Grapes have been tendered on these hillsides for decades and the growers have created their vineyards bit by bit, thus creating a unique landscape.

### Winemaking

The Pinot Spumante Rosé is made based on white winemaking processes. Grapes are softly pressed to obtain colour from the must, which is then treated by refrigeration and filtration. Fermentation takes place in temperature-controlled stainless steel tanks between 18°C and 22°C and there is no contact between the must and the skins during this time. When fermentation is concluded, stabilisation and sparkling winemaking process follow, following the Charmat method.

### Tasting note

A delicate pink colour with sandy coloured tinges. Fine, creamy-white and persistent bubbles. On the nose there are delicate notes of red berries. The palate is soft and smooth with juicy strawberry and raspberry flavours and a long, refreshing finish. Perfect to share with friends or accompany antipasti or spicy dishes



#### PRODUCT DETAILS

Alcohol	11%
Ageing	none
Dosage	Extra Dry (14.8 g/l)
Closure	Natural cork
Blend	70% Pinot Bianco, 30% Pinot Nero
Area	Veneto, Northern Italy



Suitable for vegetarians



Suitable for vegans