



SPUMANTI TRADITIONAL METHOD

ENRICO PRIMO ROSÈ

PINOT NERO – SPUMANTE DI QUALITÀ

Type: Rosè, Pas dosè, sparkling, traditional method

Grape variety: 100% Pinot Nero

Year of planting: 1987

Training system: Sylvos – Casarsa

Soil: Slightly calcareous / subalkaline

Average yield per hectare: 6000 Kg

Average yield per quintal of grapes in wine: 30%

Autolysis: 44/55 months' refinement on yeast before disgorging

Alcohol content: 12,5% vol.

Serving temperature: 6-8°C

Organoleptic characteristics: Natural colour due to the contact with the grape skins. Elegant, fresh bouquet with hints of red fruit. Savoury, well-structured on the palate, with a sour note enhancing its smoothness and long lasting mouthfeel.

Pairings: Aperitive, cooked ham starters and strawberry based desserts

100%
PINOT NERO

Torre fornello
