

Col de Salici

ROSE' DE' SALICI VINO SPUMANTE IGT

<i>denomination</i>	Vino Spumante IGT
<i>type of wine</i>	Sparkling wine, Brut Rosè
<i>grape</i>	Glera, Raboso del Piave
<i>area of production</i>	North-Eastern Italy, around Piave area
<i>altitude (mt)</i>	200 asl
<i>soil type</i>	Vary soil type; mainly clayey
<i>training system</i>	Cordon Spur, Guyot and Sylvoz
<i>vines per hectare</i>	2300 v/ha
<i>yield per hectare</i>	150 q/ha
<i>harvest</i>	By hand; second half of September



pressing process Takes place immediately after the grapes -harvested by hand and gathered from the various vineyards - are moved to the winery. The pressing is accomplished by highly sophisticated equipment which presses the grapes very gently so that only the free-run juice from the heart of the berry is extracted.

vinification and foaming Glera and Raboso del Piave are vinified separately in the traditional way for each variety. Before the foaming the blend is assembled.

bottling Isobaric (under pressure) with low amounts of SO2.

tasting notes **Colour** // Pink pomegranate seed with purple reflections displaying fine bright perlage.
Aromas // fresh, crispy, lively, full of ripe cherry and berry flavours with a light body that is exceptionally smooth and satiny. Surprisingly dry with a long and satisfying finish.

pairings This wine is perfect as an aperitif meanwhile, the fine structure makes it a perfect pair also with fish courses, vegetable soups, fresh cheeses and white meats.

residual sugar 9 g / l.
serving suggestions 6 - 8°C
wine storage Better to keep the wine in a dark chilled room
bottle size (L) 0,75