

Production Area

We are in the heart of the so-called Lower Friulian Plain which extends in an area between the Livenza river (to the west) and the Isonzo river (to the east) and between the resurgences and the sea. Following impressive reclamation works dating back to the early 20th century, the area is now richly cultivated.

Municipality Piancada, Palazzolo dello Stella

Altitude 0m asl

Soil

The silt-sandy, silt-clay subsoil is suitable for the cultivation of vines, which find in the fertility and salinity of the soil a fundamental characteristic for the aromaticity of the wines.

Grape Glera 85% - Pinot Nero 15%

Vineyard surface Glera 50ha - Pinot Nero 7ha

Plants per Hectare 4000 - 6000

Vineyard age 5-10 year

Training System free cordon

Harvest mechanical - September

Yield per Hectare Glera 180q/ha - Pinot Nero 135q/ha

Production Process

After mechanical harvesting, Glera grapes are cooled to preserve their distinctive aromas. This is followed by soft pressing and the addition of selected yeasts for the first fermentation at a controlled temperature of 10-12°C. Pinot Noir grapes are macerated on the skins for approximately 10-15 days at 20°C to extract the aromas and reach the desired shade of pink.

The base wines are then blended and the second fermentation is carried on in pressure tank for 90 days to allow the yeasts to work properly and the harmonization of the aromas. We proceed with cold stabilization and filtration. The sparkling wine is then bottled and packed.

Organoleptic Characteristics

Pale powder pink color with rose gold reflections, fine and persistent perlage. Elegant nose with hints of rose, wild strawberries perfectly harmonized with notes of apple and karkadé. The aromas of the Glera grape and the freshness of the Pinot Noir grape balance perfectly, giving the wine a pleasant and persistent finish.

Chemical Characteristics

ABV 11,5%

Sugar, g/l 3-5

Acidity, g/l 5,30-6,50

Pairing Suggestions

Excellent aperitif wine, try it throughout the meal with delicate foods such as vegetable risottos and white meats. In your vegan meal, accompany it with a polenta crouton with mushrooms and chives.

Recommended glass Tulip glass

Serving temperature 4-6°C

Available sizes 75cl

Item Code BTGPRSROS

Case 6 bottles

EAN bottle 8055205250066

EAN case 8055205250080

Pallet 80x120 60 cases



IT-BIO-015
AGRICOLTURA UE/NON UE



VEGANOK
AZIENDA N.1045



Awards

89 Points - Falstaff Prosecco Trophy - AT (2024)

Bronze - The Prosecco Masters - UK (2024)

Recommended 4 **** - Wein + Markt - DE (2023)

Silver - Decanter World Wine Awards - UK (2023)

89 Points - Falstaff Prosecco Trophy - AT (2023)