

inkino Rosè

Extra Brut Vintage

Rosé Classic Method sparkling wine obtained from the selection of the best Pinot Noir grapes (100%). Vintage 2019

DENOMINATION	DOC TRENTO
COLOUR	Soft and delicate pink color.
PERLAGE	Fine and persistent
NOSE	The nose is complex, with notes of small red fruits, more delicate sensations (dog rose), up to appreciate notes of hazelnut and sweet almond.
PALATE	The finesse and elegance of Pinot Noir emerges on the palate.
PRODUCTION AREA	Nassi di Cadino, a wine growing area located on the border between the provinces of Trento and Bolzano, particularly cold and therefore optimal for obtaining sparkling wine grapes. Trentino pergola cultivation at 400 m a.s.l.
VINIFICATION	Manual harvest in the first ten days of September. Selection of the must from a soft pressing of the Pinot Noir grapes. Fermentation at low temperatures and short stop in steel tanks. Second fermentation and maturation on the lees for over 30 months until disgorgement.
PAIRINGS	Ideal as an aperitif, it goes perfectly with many dishes and goes well with both fish and white meat dishes. also excellent with medium-aged cheeses.
ALCOHOL CONTENT	12,5%
SERVING TEMPERATURE	8°

