

inkino Rosè

Extra Brut Vintage

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

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| 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° |

