




DESIDERIO N°1 ROSÉ

SPUMANTE CUVÉE PRESTIGE BRUT

DESIDERIO N°1 Rosé Spumante is Well-blended and delightful brut sparkling wine obtained through blending vinification of Glera and Pinot Noir grapes from Biancade di Roncade of Treviso. DESIDERIO N°1 offers a fine Italian sparkling wine that is currently receiving considerable international attention. The glamorous bright rose-coloured antique bright pale pink, with sunset highlights is accompanied by a vigorous mousse and a dense swirl of the finest pearlage.

ORGANOLEPTIC CHARACTERISTICS

Typology		Sparkling
Appearance		Bright pale pink, delightful, with rich and persistent foam and extra fine perlage.
Bouquet		Elegant, delicate, fresh and floral, lively and balanced, reminiscent of fresh strawberries and wild berries and currants.
Taste		Harmonious, structured, elegant, and good structure in line with olfactory structure.
Alcohol content		11,5%
Pairing		Ideal with antipasto, first and second course of seafood, as well with vegan dishes, white meats or fish cheese. It can be combined with white meat or even as a meal.
Serving		6°C

DESIDERIO N°1 Rosé Spumante comes from Single vintage Glera and Pinot Noir grapes from Biancade di Roncade plants of the Treviso. Harvest by hand followed by destemming and light and slow pressing. Fermentation with native yeasts in cream and selected according to the method of bioenology. The must is obtained from softly pressing the grapes during the first stage of the fermentation at a controlled temperature of 18° C. The wine is then decanted into pressurized stainless steel tanks where the secondary formation occurs to create bubbles in accordance with the traditional Charmant methods.

The scent is delicate and ethereal, almost tulle-like, with a recognizable floral note and a hint of fresh strawberry and wild berries right at the end. The palate opens with a satisfyingly salty impact, with the effervescence leading to a firm, fresh mouthfeel that is gentle in the middle and more sinewy on the finale, combined with a drier sensation.

DESIDERIO N°1 Rosé Spumante made from hand-selected grapes followed by destemming and light slow pressing and fermentation according to the method of bioenology which resulting to this uniquely beautiful antique bright pale pink of DESIDERIO N°1 Rosé Spumante.

The combination of flavoring and elegance makes the DESIDERIO N°1 Rosé Spumante ideal to drink as an aperitive and fish dishes, particularly shellfish and white meats.

DATA SHEET

Color	Bright pale pink
Perlage	Extra fine and persistent
Fragrance	On the nose, there are notes of wild berries, wild strawberries and currants; elegant and delicate fragrance.
Flavor	The aroma is fresh and delicate with a good structure that remains in line with the olfactory structure.
Alcohol content	11,5%
Sugar content	10-12g/l
Total acidity	5,50-6,00 g/l
pH	3,10
Pressure	4,5 bar
Wine and food pairing	It is a universal wine that goes mainly as an aperitif, but goes well with vegan dishes or fish dishes (sushi crudité). It can be combined with white meat or even as a meal.
How to serve	Flute drop at a temperature of 6°C
Storage	Dark and cool place, possibly dry

PRODUCTION NOTES

Grape varieties	Glera and Pinot Noir
Grape production area	Biancade di Roncade
Average altitude of the vineyard	30 meters a.s.l.
Exposure of the vineyard	West, south-west
Type of terrain	Clayey and rich in caranto
Climate	Temperate, hot summer and slightly humid average temperatures from flowering 25°C
Training system	'doppio capovolto' and Sylvoz methods
Grape-harvesting period	Late August, early September
Vinification technique	Harvest by hand followed by destemming and light and slow pressing. Fermentation with native yeasts in cream and selected according to the method of bioenology. Let stand on fine lees until February at a temperature never higher than 12°C.
Prise de mousses	Charmat method. Refermentation with selected yeasts in an autoclave at 16 ° C. fermentation time about 2 weeks. Second lysis and cold stabilization at -1°C. Microfiltration before bottling.
Duration of the cycle	The wines remain in the cellars for 30 to 40 days after bottling.

