

SANTA MARTINA

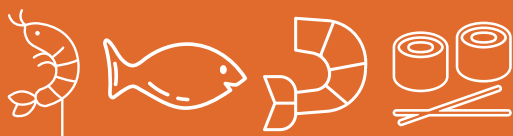
BRUT MILLESIMATO ROSÈ METODO CLASSICO


Pilandro®

A fresh, delicate sparkling rosé with a distinctly persistent aroma, Santa Martina is the result of extensive experience in the field of bottle conditioning. It has a full, harmonious fruit bouquet.

Serve at 2-4°C (35,6-39°F).

Excellent throughout the meal,
with appetizers or sophisticated fish
and seafood dishes



Available formats


0,75 L - 1,5L



DESCRIPTION

VINEYARD:

Located at an altitude of 60-80m (195-265') with a south by southeast exposure and a chalky terrain rich in clay in the southern part of Lake Garda near Desenzano

HARVEST:

Select grapes harvested by hand

VINIFICATION:

Soft pressing and steel-tank fermentation at a controlled temperature of 18-20°C (64-68°F). A second fermentation takes place in the bottle for months, followed by dégorgement and maturation

MATURATION:

20 month of fermentation

VINTAGE: 2017

ABV: 12,5%

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