

IL FOLLO ROSÈ



Light bodied with a bit residual sugar. On the nose hints of pear, apple, red fruits and wild flowers.

Colour: petal of rose;

Varieties: 90% Glera, 10% Pinot nero;

Production area: Treviso hills;

Soil: hill, clayey, calcareous;

Climate: Mediterranean – cool;

Ripening: 30th September;

Vinification: in white/rosé with soft pressing. Maximum yield 70%;

Sparkling process: Charmat method;

Service temperature: 8°C;

Total acidity: 5,5 g/l;

Sugar residue: 10 g/l;

Preservation in a cool place, where the temperature should be lower than 15°C. Best used before the year of production, absolutely no later than 2 years.

