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Venezia DOC Spumante Rosé Brut

Il Vino dei Poeti is the prestigious brand evoking the joy with which poets, artists and intellectuals toast to life with sparkling wine, a light, fragrant and prestigious Italian wine. Il Vino dei Poeti Venezia DOC Rosé is a sparkling wine where personality, freshness and liveliness meet a delicate and captivating pink color, and an intense and persistent bouquet. These characteristics are typical of the grape's original territory among the provinces of Treviso and Venice. DOC Venezia is a recent designation of origin, whose regulations were published on 7th January 2011 and modified on 30th November of the same year.

Production Area: Provinces of Treviso and Venice, Italy

Vine: Raboso and Pinot Nero

Plants per Hectare: 2500-3000

Training System: Sylvoz and Spurred Cordon

Harvest Period: First ten days of September

Yield per Hectare: 120-140 q/Ha

Characteristics:

Production Area

DOC Venezia area ranges from Conegliano hills (province of Treviso) to Caorle lagoon (province of Venice). Thanks to the protection of the Dolomites in the North and to proximity with sea and lagoon, it is characterized by a temperate-humid climate. The soil is made of alluvial material from alpine and pre-alpine glacier melting carried by Piave and Livenza rivers. In the high plain, the soil is mainly characterized by gravel, while closer to the Adriatic Sea it also features sand, loam and clay.

Production Process

- > The blend is made of two grape varieties, Raboso and Pinot Nero, which are generally harvested during the first ten days of September.
- > Grapes undergo a maceration process, during which the must is left in contact with the skins for nearly 12 hours, allowing for the extraction of colors and aromas.
- > Grapes are then destemmed, the must is softly pressed to separate it from the skins and cleaned through decantation.
- > The first fermentation occurs in steel tanks with the addition of selected yeasts.
- > In accordance to the Martinotti method, the second fermentation occurs in cuve close at a controlled temperature of 14°C, to preserve the primary aromas of the grapes. When sugar turns into alcohol, the yeasts naturally release carbon dioxide, making the wine "sparkling".
- > The wine is then cold stabilized, filtered and bottled.





Organoleptic Characteristics:

Color and Appearance: Pink color with fine and persistent perlage.

Bouquet: Beginning with fruity hints of cherry and wild berries (raspberry, currant and wild blackberry), it has pleasant and delicate floral notes in the finish.

Taste: Fresh, lively and pleasantly dry, with fruity and floral sensations. It is also characterized by a remarkable retro-olfactory persistence.

Chemical Characteristics:

ABV: 11.5%

Sugar, g/l: 11-14

Total Acidity, g/l: 5,00-6,50

Serving Temperature: 4-5 °C

Serving Suggestions: Aperitif, octopus salad, orzotto with vegetables, fried fish.

Enjoy it within: 18 months.



Recommended Glass: Flute.

Awards

90/100 points - James Suckling.com
USA (2018)

