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Pinot Noir Spumante Brut Rosé - cl 75

Stardust Rosé is a refined rosé sparkling wine made from 100% Pinot Noir grapes grown in a region that is exceptionally well-suited to this variety: the Oltrepò Pavese. The bottle, adorned with crystals, is perfect for the most glamorous toasts.

Production Area: Lombardy, Italy

Vine: Pinot Nero

Plants per Hectare: 4500

Training System: Guyot, Spur-pruned Cordon

Harvest Period: End of August - First day of September

Yield per Hectare: 70-80 q/Ha

Characteristics:

Production Area

- > On the right bank of the Po river in the south of Lombardy region, extends a land of gently sloping hills characterized by extremely favourable climatic and geomorphological conditions for growing grapes.
- > It has a temperate climate with high temperature range, dry in the winter and breezy in the summer.
- > The soil is sedimentary with marl made up of equal parts of limestone and clay.

Production Process

- > The grapes are hand-picked and destemmed. The must is left in contact with the skins for 24 hours at 5 °C. The cold maceration favors the extraction of color substances and the primary aromas of the grapes.
- > The must is separated from the skins using soft pressing. The fermentation takes place at a controlled temperature of 18 °C.
- > The base wine undergoes a second fermentation according to the Martinotti method, in cuve close at 14 °C with the addition of selected yeasts. The wine is left in contact with the lees and finally is filtered and bottled.
- > Before being put on the market, it is left in the cellar until it re-establishes its balance which has been momentarily lost during the slightly stressing phase of the bottling.





Organoleptic Characteristics:

Color and Appearance: Brilliant, subtle pink color, fine and persistent perlage.

Bouquet: Intense, elegant, complex, characterized by floral and fruity notes, mainly mixed berries, currants and wild strawberries.

Taste: Fresh, delicate, soft, structured, with balanced acidity and a pleasant and persistent aftertaste.

Chemical Characteristics:

ABV: 11,5%

Sugar, g/l: 10-12

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

Serving Temperature: 4-5 °C

Serving Suggestions: Excellent as an aperitif, thanks to its versatility it is an excellent wine for the whole meal. It goes very well with legume dishes, rice or quinoa salads with seasonal vegetables. In particular, it goes well with tasty risottos with vegetables, savoury pies, chickpea hummus with crudités, roasted or sautéed vegetables with soy sauce and sesame, and borlotti or cannellini bean salads. It is also a pleasant after-dinner.

Enjoy it within: 18 months.



Recommended Glass: Flute.

