



V23224075

Sparkling Rosé Millesimato Extra dry 11,5 % - cl 75

Bottega Star Rosa is a rosé Millesimato spumante (Italian sparkling wine) with a strong aroma, which originates from a blend of Glera and Raboso. In a certain sense it is a precursor of Prosecco Rosé, since in the production area of the famous wine the peasant families used to vinify a rosé, using a small part of red grapes from Raboso, an autochthonous variety with a great tradition in the province of Treviso. The striking bottle reproduces a constellation on its surface. The pink background highlights the stars, which shine intensely thanks to the LED light placed at the base of the bottle itself and operated with a simple switch. Original and refined, Bottega Star Rosa is an intriguing suggestion for exclusive parties, informal events, evenings with friends.



Production Area: Glera

Production area: Province of Treviso

Plants per Hectare: 2500-3000

Training system: Modified Pendelbogen - Sylvoz

Harvest: Glera from mid-September

Yield per Hectare: 180 q/Ha

Variety: Raboso

Production Area: Veneto

Yield per hectare: 4500

Training system: Spurred Cordon

Harvest: From mid-October

Yield per Hectare: 150 q/Ha

Characteristics:

Production Area

- > The cultivation area of the Glera and Raboso grapes, used for the production of this wine, extends into the Prosecco DOC area.
- > These areas are characterized by a mild climate and clayey soils of alluvial origin rich in minerals, ideal conditions to best express the properties of the Glera and Raboso grapes.

Production Process

- > The grapes are harvested when the sensorial analyses carried out on the grapes in the vineyard and the analyses of the ripening indices show a natural acidity and good minerality (induced by the soil).
- > Since the two varieties have different ripening times, they are vinified separately.
- > Glera grapes are generally harvested in mid-September. Then there is the destemming, soft pressing, and finally with the cleaning of the must.
- > The first fermentation takes place in steel tanks after the addition of selected yeasts.
- > The Raboso is harvested from mid-October. After the harvest, the grapes are destemmed and softly pressed.
- > The must is then separated from the skins and fermented at a controlled temperature.





> The two wines are then blended and re-fermented according to the Charmat Method at a controlled temperature of 15-16°C, and the re-fermentation process has an average duration of 30 days.

Organoleptic Characteristics:

Color and Appearance: bright mother-of-pearl pink, fine and persistent perlage.

Bouquet: Complex olfactory notes with floral hints of undergrowth and fruity hints of pear and white pulp peach.

Taste: Fresh and slightly sapid, it reproduces on the palate a complexity similar to the olfactory one.

Chemical Characteristics:

ABV: 11.5%

Sugars, g/l: 15-19

Acidity, g/l: 5.00-6.50

Serving Temperature: 4-5 °C

Serving Suggestions: Excellent as an aperitif accompanied by a Neapolitan variety of fried fish, it is a wine suited to all courses that goes well with cold dishes of raw fish (tartare and carpaccio of tuna or swordfish), with simple cold cuts such as cured and cooked ham, salami and sopressa, or with not too elaborate main courses of meat and fish such as pork fillet with vegetables or baked fish with potatoes.

Enjoy it within: 22 months.



Recommended Glass: Flute.