



# SIOR LELE

## ROSÉ SPUMANTE BRUT



A refined blend of red grapes vinified into rosé merges in a delicate encounter which is intriguing due to the originality of the aromas and flavours. Carbonated by the Charmat method, this innovative Brut sparkling wine combines with elegance an “incisive” touch with great softness and ease of drinking.

|                                |                                      |
|--------------------------------|--------------------------------------|
| <b><u>Cultivation Area</u></b> | Veneto and Friuli                    |
| <b><u>Grapes</u></b>           | Blend of red grapes                  |
| <b><u>Terrain Type</u></b>     | Clayey, with a good amount of stones |
| <b><u>Alcohol</u></b>          | 11,0%                                |
| <b><u>Sugars</u></b>           | 10 g/l                               |
| <b><u>Total Acidity</u></b>    | 5,5 g/l                              |
| <b><u>Formats</u></b>          | 0,75 l                               |

**Vinification:** After harvesting, the grapes are vinified separately and undergo a short cryomaceration which gives it its characteristic pinkish colour. The wine is then placed into a steel autoclave for secondary fermentation. The carbonation cycle lasts for 60 days.

**Tasting:** Deep pink, crystalline and bright, homogeneously sprinkled with small bubbles that form on the surface a creamy foam. On the nose, aromas of small red fruits. On the palate, it is pleasantly dry and balanced, combining good veining and acidity with a soft and always pleasant profile.