

AZIENDA VITIVINICOLA  
PARCO DEL VENDA



## EL BRICO ROSATO SPUMANTE BRUT

- **NAME:** Rosato Spumante
- **GRAPE VARIETY:** 100% Tai Rosso
- **PRODUCTION AREA:** Colli Berici
- **YIELD PER HECTARE:** 10000 kg/ha (4.9 tons/acre)
- **ALTITUDE:** 100 - 150 meters a.s.l.
- **EXPOSURE:** south - west
- **SOIL:** hilly, partially clayey
- **VINE TRAINING SYSTEM:** Guyot and Doppio Capovolto
- **YEAR OF PLANTING:** 1995
- **HARVEST TIME:** last decade of September
- **PLANT DENSITY:** 4000 grapevines per hectare (2023 per acre)
- **VINIFICATION:** *the hand-picked grapes are destemmed and crushed, before being softly pressed through a closed-tank pneumatic press [white wine making].  
The grape must obtained is then placed into steel tubs and clarified using the efficient flotation technique. After decanting, the must undergoes alcoholic fermentation with selected yeasts at controlled temperature of 16°C.*
- **WINE FINING:** *When desired, the secondary fermentation takes place in a pressure tank (autoclave) at controlled temperature of around 16°C, with the selected yeasts added previously [“prise de mousse” - formation of bubbles].  
After this process, which lasts approximately 2 months, the now sparkling wine is filtered and bottled.*
- **PRODUCTION:** 5000 bottles
- **TASTING NOTES:** *Subtle but at the same time intense pink in colour. Refined bouquet with delicate scents of underbrush, revealing notes of currant and raspberry. The taste is velvety and slightly bitter; while the fine and persistent bubbles enhance the lightness and elegance of this wine.*

**ALCOHOL:** 11.5% vol.

**RESIDUAL SUGAR:** 14.00 g/l

**TOTAL ACIDITY:** 6.00 g/l

**PH:** 3,20

*An “unusual” sparkling wine worth discovering*

PARCO DEL VENDA

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