



Wijnfiche

Salatin Rosé – Brut | Prosecco Rosé DOC Italy (PROSECCO) – 2023

Domain

Salatin

A stone dated 1528 testifies the in loco presence of the Salatin family. The winemaking business was started in 1947 by brothers Cav. Antonio and Ercole, in the places also loved by the Doges of the Republic of Venice. Driven by a passion for vine-growing, their sons and grandchildren now run the winery that stretches over 75 hectares, most of which are planted with vines in the Prosecco hills, a Unesco World Heritage Site, and the Grave del Friuli and Doc Venezia areas. Thanks to its ability to combine the values of ancient tradition with modern technology, the winery is deservedly part of this heritage. The fusion of experience and efficiency in an ideal microclimate leads to the production of wines that express all the typical qualities of the vines in this area.

Vinification

The grapes are gently pressed, after which alcoholic fermentation takes place with selected yeasts. The Glera undergoes traditional white vinification methods, while the Pinot Noir is made like a red wine. The second fermentation, via the Charmat method, lasts 70 days at a low, controlled temperature. The residual sugar is between 6 and 9 grams per liter.

Taste

Light pink with remarkable brilliance. Intense perfume with the typical Prosecco's scents of white flowers, pear, apple. Noticeable hints of red berries and raspberry. To the mouth, it appears fresh, delicate and fragrant. It confirms the nose sensations, with an excellent persistence of flavors and aromas.

Food pairing

Sorbet from raspberries | Olives | Light meal | Melon with Parmaham | Aperitif

General information

Type: Sparkling wine

Grape varieties: Glera, Pinot Noir

Viticulture: Traditional

Storage (years): + 1-2

Serving temperature: 6-8 °C

Taste profile: Light fresh dry

