



MONFORT

ROSÉ DE SERS EXTRA BRUT V.S.Q.

Rosé de Sers is a metodo classico from 100% Pavana, an ancient red grape varietal that was once widely grown in the Valsugana but then risked extinction. A few tenacious vines still hold on in a hillside in Tenna that rises between the lakes of Levico and Caldonazzo and give a wine of surprising verticality and sapidity.

PRODUCTION AREA

Trentino – Terraced vineyards in Valsugana between 550 and 700 m.

SOIL TYPE

Clay and porphyritic

TRAINING SYSTEM

Espalier

GRAPE VARIETY

100% Pavana, an ancient red varietal almost lost to phylloxera. Hand picked in early October.

WINE MAKING METHODE

Hand harvest, followed by traditional white winemaking typical of high quality sparkling bases, which preserves the color of the variety. The fermentation takes place in steel tanks at a controlled temperature of about 18 °C and the wine remains on the lees until just before the draft which takes place the following spring. The wine thus begins its second fermentation followed by 24 months of aging on the lees.

TASTING NOTES

Colour: delicate old rose.

Bouquet: raspberry, red currant, blueberry, wild rose and pomegranate.

Taste: the fine perlage enhances the sapidity and verticality of this wine.

ALCOHOL: 12,50 %

DOSAGE: 2 g/l

FOOD MATCHING

A versatile wine that can even hold up to boiled meats.

SERVING TEMPERATURE

8-10 °C | 46-50 °F

BOTTLE SIZE: 0,75

