

Tenuta Civranetta

PROSECCO DOC ROSÉ BRUT NATURE MILLESIMATO



Grape	Glera 90%; Pinot Nero 10%
Alcohol level	11% vol.
Production area	Venice mainland, Veneto Region
Location	The vineyards are located in the old family estate, Tenuta Civranetta, close to the lagoon of Venice
Training system	Sylvoz
Soil	"Caranto", pleistocene origin
Colour	Light pink
Bouquet	Fresh, fruity with hints of Golden apple and white flowers, rose, red berries and strawberries.
Taste	Fruity and fragrant, palatable; fine and elegant in the mouth with a direct and clean flavour and good persistence
Serving temperature	6°-8°C
Pairing suggestion	Fresh and fruity this is an ideal aperitif wine, paired with shellfish and raw or fried fish. It goes well with light cheeses and white meats

Civranetta estate has been farmed organically since 1974 and currently biodynamic Demeter certified. The peculiar minerality of this soil, located near the Lagoon of Venice, conveys a complex aromatic balance to every single grape, while the proximity to the sea and to its winds gives them a distinctive sapidity, which increases their aromas. The first fermentation takes place after the grapes are pressed. The second fermentation takes place once the wine has been stabilized, using a Charmat method, and lasts at least 10 weeks, in order to obtain a fine perlage.