



TERRE DI SAN ROCCO

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**METODO CLASSICO  
BRUT MARIA VITTORIA**

**Grape variety:** Pinot Grigio

**Type:** Rosè Classic Method Brut Millesimato

**Training system:** Spurred cordon

**Plants per hectare:** 5000

**Yield per vine:** 1-1,2 Kg

**Harvesting:** by hand in August

**Vinification:** after careful selection of the clusters, the grapes are destemmed and soft pressed and the must obtained remains in contact with the grape skins for pre-fermentation cold pellicular maceration, which lasts long enough to impart a degree of colouring and aromatic nuances that make this wine unique. After gentle pressing, the must undergoes a first fermentation in stainless steel tanks at a controlled temperature of around 16 °C until it reaches the desired sugar residue, which will be used up during the second fermentation which takes place in the bottle. After tirage, the wine is left to bottle age for an extended period of 48 months. Subsequently, the bottles undergo disgorgement without dosage.

**Disgorgement:** at least 48 months. No-dosage.

**Alcohol:** 12,5 % vol

**Colour and appearance:** bright and blush pink with very fine and persistent perlage.

**Scent:** good complexity and finesse with strong fruity notes and hints of red currant and pomegranate with overtones of rose water.

**Flavor:** fresh and tangy, with an enveloping and elegant mouthfeel, capable of delivering the hints promised on the nose.

**Pairings:** Perfect with appetizers and pizza, and ideal accompaniment for meat or fish tartare, flash-frozen filleted fish, seafood and fried fish crudités..

**Serving:** serve at 6-8 °C in flutes with a slightly generous body.



**TERRANOVA SRL** (Wine grower in the lands of San Rocco)

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