



VINIFICATION

The grapes are left in contact with the skins for 12 hours at low temperature (10–12°C). They are then gently pressed as whole clusters using a pneumatic press.

The must undergoes static clarification and ferments at a controlled temperature of 18°C. Through constant and precise monitoring, further rackings or other cellar operations are carried out if necessary. The wine is filtered and prepared for secondary fermentation.

Once selected yeasts and a defined amount of sugar are added to the base wine, it is bottled and sealed with a bidule and crown cap. It remains on the lees in the cellar for a minimum of 60 months. At the chosen moment, the bottles are placed on pupitres for riddling, ensuring complete clarification through the expulsion of sediments formed during secondary fermentation. After disgorgement, the bottles are corked and left to rest for a few months before release.



Antique pink with onion-skin hues, typical of Pinot Noir.

Prologo

-Azienda Cantarutti Alfieri-



TASTING NOTES



Refined aromatic sensations of cherry and blueberry, enriched with spicy and balsamic notes.



Italy
Friuli Venezia Giulia
San Giovanni al Natisone



CLASSIFICATION

Classic method sparkling wine

WINE TYPE

Rosé

ALC./VOL.

12,5%



GRAPE VARIETIES

Pinot Nero

FARMING SYSTEM

Integrated pest management

HARVEST

Manual



The perlage is extremely fine, creating an elegant and captivating sensation.