

ALLEGRO ROSÉ

MERLOT MARCA TREVIGIANA IGT

VINO FRIZZANTE



Packing details:

Bottle content: 75cl
 Bottles per case: 6
 Case type: cardboard, printed, w/dividers
 Cases on a Euro pallet: 80 (standard) - 96 (large)
 Gross weight kg: 715 (standard) - 860 (large)

Grape variety:

Merlot 100%.

Terroir and climate:

The grapes for our Allegro rosé are harvested from Merlot vineyards planted at the foot of the hills near the winery, that stretch from east to west at the northern end of the province of Treviso (Veneto). They enjoy good sun exposure and a mild, temperate climate thanks to the protection given by the hills against cold winds blowing from north-east. The soil composition is medium-textured, moderately calcareous.

Harvest date:

Late August.

Technical data:

Alcohol content: **9,5%**
 Residual sugar: **28 g/L.**
 Total acidity: **5,7‰**
 Dry extract: **15‰**
 Pressure: **2,5 bar**

Winemaking:

Merlot grapes for sparkling rosé are harvested early, before full ripeness, when grape acidity level is higher. After crushing the grapes, the juice is left to macerate with the skins so that colour and flavour compounds can be leached from the grape skins. After about 12 hours the rose-tinted juice is drawn off the grape skins, separated from suspended solids and racked to stainless steel tanks for primary fermentation. The resulting wine has a very low alcohol content and a fresh aromatic profile. Effervescence is achieved naturally through a secondary fermentation. Per the Martinotti-Charmat method, the wine is racked to a stainless steel pressure tank (autoclave) along with a mixture of selected yeasts and sugar to induce the production of natural bubbles of carbon dioxide that become trapped in the tank and dissolve into the wine. For Allegro rosé the secondary fermentation process is extremely short - around 20 days - resulting in a low-alcohol content (9,5%) and, on the other hand, a much higher residual sugar. After cooling and filtration, this lightly-sparkling wine bursting with freshness and fruitiness is ready to bottle.

Tasting notes:

Light, bright pink color with salmon pink hues. On the nose, fruity aromas of under ripe cherry, cantaloupe, and apricot emerge. On the palate, the wine is very easy to drink and soft, thanks to its low alcohol content. The significant but well-balanced residual sugar blends with excellent acidity, creating a fresh and inviting finish.

Food pairing:

Very quaffable and great fun, Allegro rosé is perfect for those looking for a light and pleasant aperitif. It can accompany shrimp or crab appetizers, dishes made with sweet vegetables, and fruit platters.

Serving temperature:

6 - 8 °C

