

**CUVÉE 31ZERO41**  
**ROSÉ EXTRA DRY**  
VINO SPUMANTE



**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:* 760 (standard) - 915 (large)

**Grape variety:**

Merlot 100%.

**Terroir and climate:**

The grapes for our Cuvée sparkling 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:* **11%**  
*Residual sugar:* **15 g/L.**  
*Total acidity:* **5,5‰**  
*Dry extract:* **15‰**  
*Pressure:* **5 bar**

**Winemaking:**

This rosé originates from an early harvest of Merlot grapes, which helps maintain the grape's potent acidity and fresh fruit flavors. The destemmed grapes are first crushed and pressed into a mixture of skin and juice. The crushed skins sit in contact with the juice at low-temperature for about 12 hours, during which tannins that contribute red colors to the wine are slowly drawn out of the grape skins. The juice is then separated from suspended solids and racked to stainless steel tanks for alcoholic fermentation at low temperature to help aroma retention. The resulting rosé base wine has a fresh aromatic profile and a low alcohol content. A secondary fermentation transforms still rosé wine to sparkling wine. As per the Martinotti-Charmat method, the winemaker kick-starts the effervescence by racking the wine to a stainless steel pressure tank (autoclave) along with a mixture of selected yeasts and sugar that trigger the production of natural bubbles of CO<sub>2</sub> that dissolve into the wine. Temperature and pressure are constantly monitored throughout this 30-day process. Upon hitting 5 bar of pressure, we cool the tank to stop the fermentation, encourage lees precipitation and achieve tartrate stability. After filtration, Cuvée Rosé is ready for bottling.

**Tasting notes:**

Brilliant pale pink color with light pink reflections. On the nose, aromas of currant and macerated berries, such as strawberry and raspberry, stand out. On the palate, it is very lush; the fruity notes persist, accompanied by good acidity and creamy bubbles.

**Food pairing:**

More than just a patio pounder, this sparkling rosé is a good choice year-round to liven up any occasion. With good structure, it pairs well with appetizers, main courses based on salmon, and aromatic dishes from Southeast Asian cuisine.

**Serving temperature:**

6 - 8 °C

