

CA' FURLAN

PROSECCO ROSÉ BRUT 'CUVÉE MARIANA'

Veneto, Italy

A blend of Glera and Pinot Noir (the only allowed red grape in Prosecco), this rosé exhibits aromas of fresh cherry, strawberry and rose petal. Round and creamy on the palate, with crisp refreshing bubbles and a long, balanced finish.

VARIETIES: Glera, Pinot Noir

VITICULTURE

AREA OF VINEYARD: 1,800 acres

ELEVATION: 0-80 msl

TRAINING SYSTEM: Mainly Sylvoz, alternatively Doppia Cortina

PRODUCTION PER HA: 18 Tons/Ha Glera, 9 tons/Ha Pinot Noir

AVERAGE VINE AGE: 10-15 years

HARVEST PERIOD: Glera 1st/2nd week Sept., Pinot Noir 2nd/3rd week Aug.

SOIL: Gravelly, pebble sediment

VINIFICATION: Gentle pressing of clusters with membrane presses, immediate skin separation and static cold-setting for clear must. Alcoholic fermentation takes place in controlled temperature tanks at low temperatures, utilizing cultured yeasts.

TOTAL ACIDITY: 6.0 g/l

RESIDUAL SUGAR: Extra Dry 13/14 gr/l

