

Ca' Furlan ROSÉ

SPARKLING ROSÉ EXTRA DRY

GRAPE VARIETIES: Glera 84%, Pinot Noir 16%

PRODUCTION AREA: Veneto region, provinces of Treviso, Italy

AREA OF VINEYARD: 1,800 acres

ELEVATION: 0-80 msl

SOIL TYPE: Sedimentary, gravelly-pebbly

TRAINING SYSTEM: Mainly Sylvoz, alternatively Doppia Cortina

VINEYARD LAYOUT: 1.2 m between vines,
2.5 m between rows

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

YIELD IN WINE: 75% Glera, 70% Pinot Noir

AVERAGE VINE AGE: 10-15 years

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

VINIFICATION: Gentle pressing of clusters with membrane presses, immediate skin separation and static cold-setting for clear must

ALCOHOLIC FERMENTATION: In controlled temperature tanks at 14°C utilising cultured yeasts

ABV: 11%

TOTAL ACIDITY: 6.0 g/l

RESIDUAL SUGAR: Extra Dry 13/14 gr/l

