



## TENUTA DI CART

### ROSE MARI Rosé Sparkling Wine Extra Dry

#### Grapes

100% Pinot Noir

#### Production area

Veneto region, in the Dolomite foothills in Belluno

The soil is mainly composed of sandstone mixed with clay, enriched with stones of calcareous-dolomitic nature. The climate is alpine with daily temperature fluctuations. Good rainfall, and there is constant ventilation.

#### Vineyard

Altitude	400 m a.s.l.
Exposure	North/South
Trellising system	Guyot
Planting density	4,000 vines per hectare
Harvest	During the first ten days of September

#### Production method

Rosé vinification. Soft pressing of red grapes without maceration on the skins. The second fermentation takes place in stainless steel tanks, according to the Martinotti-Charvat Method for 120/150 days.

#### Tasting notes

Coral pink color. Fine and persistent perlage. Elegant aroma, with prominent notes of blackberry, currant and wild strawberries. On the palate, it is delicate yet enticing, fresh, and lively.

Excellent as an aperitif and paired with fish dishes. Serve at a temperature of 5-7°C (41-45°F).

#### Wine details

Residual sugar	11 g/l
Acidity	7 g/l
Sulphur dioxide	75-85 mg/l
Alcohol level	12% vol
Pressure	5 bar

