

SANTA MARTINA

BRUT MILLESIMATO ROSÈ METODO CLASSICO


Pilandro®

A fresh, delicate sparkling rosé with a distinctly persistent aroma, Santa Martina is the result of extensive experience in the field of bottle conditioning. It has a full, harmonious fruit bouquet.

Serve at 2-4°C (35,6-39°F).

Excellent throughout the meal,
with appetizers or sophisticated fish
and seafood dishes



Available formats



DESCRIPTION

VARIETY:
90% Turbiana, 10% Barbera

VINEYARD:
Located at an altitude of 60-80m (195-265')
with a south by southeast exposure and a
chalky terrain rich in clay in the southern part
of Lake Garda near Sirmione

HARVEST:
Mechanical harvest, delicate in full respect of
the integrity of the grapes with rapid transfer to
the cellar. From late August to early September

VINIFICATION:
Soft pressing and steel-tank fermentation at a
controlled temperature of 18-20°C (64-68°F).
A second fermentation takes place in the bottle
for months, followed by dégorgement and
maturation

MATURATION:
12 months of fermentation

VINTAGE: 2021

ABV: 12,5%

PILANDRO WINE SHOP

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