

A Z I E N D A A G R I C O L A

Pojer e Sandri

BRUT ROSE' DOLOMITI

Vineyard manager – owner: **Fiorentino Sandri**
Winemaker - owner: **Mario Pojer**

The color is lovely light pink with hints of copper.

The perlage is really fine as the bubbles bead through the wine forming a persistent crown. The bouquet offers red fruit fragrances and you may detect hints of marasca cherries and a note of raspberry, as the Pinot Noir shines brightly in this *spumante*. The Chardonnay brings its elements to the party with notes of toasted almonds, hazelnuts and an underlying hay-like character. Some people find perfumes reminiscent of a Viennese pastry shop as there are notes of vanilla, coffee and toasted grains. The wine is harmonious on the palate, with crisp acidity, yet a creamy texture thanks to a minimal and precisely-measured dosage.

Our Brut Rosé is a wonderful *aperitivo* and yet it pairs well with a variety of foods.

Vineyard situation: different parcels on the hill of Faedo called: *Pianezzi* at elevation 500 meters (1640 feet) above sea level with a southwest exposure and *Palai* at elevation 700 meters (nearly 2300 feet) above sea level with a southern exposure.

Training system: “*pergoletta trentina aperta*” with a vine density of 6500 plants per hectare.

Soil: as regards geomorphology, Faedo is located between the Permian formation of the porphyritical platform and drifts of sandstone, siltstone, loam rocks, limestone and dolomite.

The soil is changeable in the depth from 30 to 100 centimeters. It's muddy – calcareous and on a marly conglomerate.

Grape varieties: Pinot Nero and Chardonnay harvested generally in the second half of September to the early days of October.

Alcohol: 12.5 %

Life of wine: 5-6 years from the date of disgorgement.

Type of bottle: Champagne/Spumante bottle.

Production Particulars: Fermentation and aging in small oak. The Pinot Nero is fermented in oak barrels used for aging our Brandy “Divino”.

This yeast sediment is stirred periodically to create a more complex base wine for our *spumante*. Pojer & Sandri disgorges its Brut

Rosé after a minimum of 18 months of maturation in bottle with the wine in contact with the spent yeast cells.

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