

TOR SÈ BRUT

PROSECCO D.O.C. ROSÉ TREVISO MILLESIMATO

Elegance in pink



Production area: vineyards of the Denomination located exclusively in the Treviso area

Grape: Glera (min. 85%), Pinot Noir

Training system: double-arched cane. From 2500 to 3500 vines per hectare

Yield: Glera 150 q/Ha - Pinot noir 135 q/Ha

Harvesting period: the Glera and Pinot Noir are harvested separately, with Glera being harvested in September and Pinot Noir being harvested between late August and early September.

Vinification: separated for the two different harvesting periods. Glera grapes are vinified in white by soft pressing. The must is fermented clear with yeast selected at a controlled temperature of 18° C. Pinot Noir is vinified in red with the skins in contact during fermentation, always at a controlled temperature. Then the two parts are assembled and sent to the sparkling in steel tanks at a temperature of 18 °C, by selected yeasts, for at least 60 days

Alcohol content: 11% vol.

Sugar content: 6.5 - 7.5 gr/l

Total acidity: 5.5 - 6 gr/l

Colour: peach, bright rosé

Perlage: elegant, fine

Bouquet: hints of small red fruits, from wild strawberry to raspberry, characteristic of Pinot Noir, followed by peach and white flowers

Flavour: on the palate, there is a superior structure with silky and persistent sensations. It is dry and fruity, not tannic

Pairings: suitable for aperitifs, with finger food and fried food such as arancini or with tempura

Service: serve at 6° - 7°C, in a large cup to the release aromas

Storage: in a dark, dry place

Formats: 0,75L

Fun facts: The name Tor Sè comes from the meeting between Tordera and Rosé, a combination that blends Glera, always representative for La Tordera, and Pinot Noir, a characteristic variety in the production of this sparkling wine

Awards:

falstaff 91 punti - Falstaff Prosecco Trophy 2023

VINETIA 3,5/4 rosoni - Guida Vinetia 2024, AIS Veneto