



TENUTA
MARTINELLI

**Franciacorta Extra Brut Rosé
BENEDETTA BUIZZA D.O.C.G.**

Controlled and Guaranteed Denomination of Origin

Its coral pink characterized by pinot noir in purity, left in contact with its skins, releases floral and fruity aromas. On the palate intriguing, complex, with a very fine perlage.

GRAPES: 100% Pinot Noir

VINEYARD AGE: 20 years

ALTITUDE: 250 m above sea level

HARVEST PERIOD: First half of August

HARVEST: Manual

VINIFICATION: After a selection of the bunches grapes are transferred to the tank for maceration film that lasts for a few hours. The must ferments then in steel tanks at controlled temperatures of 16 degrees.

MATURATION ON YEASTS: Minimum 24 months.

POST-DISGORGING REFINING: 6 months

SUGAR DOSAGE: 0 g/l

ALCOHOL CONTENT: 12,5°

PAIRING: Shellfish, elaborated meat-based dishes.

SERVING TEMPERATURE: 6-8° C

