

Tullia Brut Rose N/V

Tech Specs

Type:	Sparkling Wine
Ingredients:	85% Glera e 15% Pinot Nero.
Region/Subregion:	Veneto, Treviso DOC
Sustainable?	yes
ABV:	11%

A closer look...

Total Production:	10000 cases
Vineyard:	Treviso
Soil:	gravely, clayey and moderately loose-packed soil
Age of Vines:	1995–2000
Vineyard Size:	15
Climate:	The climate in this area is moderately continental, with cold, damp winters and hot, muggy summers.
Farming Methods:	Machine harvested. Guyot system. Dry farming
Fermentation Methods:	The harvest is followed by a gentle pressing and cold settling of the must. The primary fermentation takes place in steel tanks at controlled temperature of 18–19 degrees Celsius, using selected local yeasts. The wine is kept on its lees for about three months, and, after having made it clear, it is put into an autoclave for secondary fermentation. After bottling, it is left to rest for 4–6 weeks before being put on the market.
Winemaker:	Montelvini Team
Elevage:	None
Fining/Filtration:	Yes
Residual Sugars:	4.2 g/l
Acidity:	5.8 g/l
SO ₂ :	90 mg/l

All about this bottle

Made from estate grown fruit, the Tullia Brut RosÈ is vinified in the family winery and is one of the best values in Italy and in Sparkling Wine.

The colour is a bright pale pink, perlage is fine and persistent; the aroma is reminiscent of flowers and white fruits with notes of red fruits and small berries, overall intense and elegant. On the palate it is velvety, full, savoury and balanced with a good acidity. Excellent as an aperitif, with fish appetizers, cold cuts, as well as mildly flavoured meats, sauces and cheeses.



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