

BARIANO

PROSECCO ROSÉ



THE VINEYARD

The beautiful Rive della Chiesa vineyard sits 250 meters above the Mediterranean. As far as one can see there are grapes growing in the red soil of the Montello hills. This landscape is the source of the rich Glera grapes that are harvested mid to late September to become the sparkling, refreshing Bariano Prosecco Rosé.

VINIFICATION

Our Bariano Rosé is the result of a mix of the Glera and the Pinot Noir grapes. This combination is gathered in two separate harvests in the Montello hills of the Rive della Chiesa vineyards.



The process for the Pinot Noir maceration of the skins takes four to five days and allows the vintners to obtain and refine the distinctive pink color that distinguishes Bariano Prosecco Rosé. In essence, two separate wines with different bases are produced and then combined before the sparkling process, known as the **Charmat** method, is applied.

Together, they go through secondary fermentation in a stainless-steel tank for a minimum of 60 days. The result: a festive, bubbly and pink-tinged Prosecco Rosé by Bariano.

WINE ASSEMBLAGE

Appellation: Selva del Montello, Treviso

Vineyards: Rive della Chiesa

Terroir: Layers rich in clay with small layers of stone, iron and sand.

Color: A refined pink color.

Nose: Aromas of cherries, with a clear hint of sage.

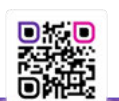
Palate: Taste of lemon and green apple, and with a persistent perlage that is entertaining to the palate.

RS: 8%

Serving Temp: 6-8°C

Alcohol: 11%

Grapes: 85% Glera & 15% Pinot Noir



SCAN ME