

Sparkling Rosé



Altaneve Rosé is produced in the foothills of the Italian Dolomite Mountains, in the small town of Valdobbiadene (Treviso, Italy). The Glera grapes for the wine come from Valdobbiadene in northeastern Italy, and the Pinot Nero grapes come from Oltrepò Pavese in the Lombardy region in northwestern Italy.

The unique blend of the two grapes showcase each varietal's best qualities with a rounder flavor profile and a cleaner, more delicate finish than a 100% Pinot Nero wine. After harvesting, gentle pressing, and initial fermentation, the wine undergoes an extended 6-month secondary fermentation, imparting a lot of complexity to the wine.

Grape varieties : 70% Pinot Noir and 30% Glera

Alcohol : 12%

Acidity : 5.8 mg/l

Residual Sugar : 10 g/l

Tasting notes :

The maturation of the wine, combined with the extended secondary fermentation develops a crisp body, an elegant finesse, and a smooth, velvety perlage. The exotic character of Altaneve Rosé makes it a great match for an array of different foods, from fish to cheese to spicy tomato sauces or by itself as an aperitivo.

