

Prima Stilla Rosé

Grapes: *Pinot Noir*
Vintage: 2016
Vineyard: *Dealu Mare*
Type: *Dry - 17,50 g/l*
Alcohol: 11% by vol.
Quality designation: *D.O.C - C.M.D.*
Total acidity: 6,95 g/l



Vinification details

Created from 100% Pinot Noir grapes. The pressing of the grapes was done in three stages. The most important was the first stage, during which we applied a delicate pressure of <1 bar to obtain a wine base of superior quality. The Prima Stilla sparkling wines were created using the traditional method, with double fermentation, first in stainless steel tanks, and second in the bottle. This wine was aged for 36 months.



Tasting notes

This premium sparkling wine has a pale rose color, and a taste of raspberries, with very nice notes of fine rose petals. The aftertaste is well balanced, and the fine and delicate bubbles can last up to 4 hours in the glass.



Food pairing suggestions

Best enjoyed as it is, or together with fine aperitifs such as cold-smoked salmon, bresaola, oysters, crusted calamari or jumbo shrimp.



Serving temperature

This wine is best served at a temperature of 6-8°C.

