

Prosecco

Rosè Brut

“Simmetrie”

A Brief History

Prosecco became the icon of the Italian aperitif thanks to the innovative production method invented by Federico Martinotti in 1895 (perfected by Charmat in 1907) and subsequently by the ingenuity of Venetian businessmen. There are many advantages to this method, which involves refermentation not in bottles but in a stainless-steel container called an autoclave. In the 1980s, producers from Treviso introduced the aperitif as a new way of drinking wine, highlighting the fresh and versatile characteristics of Prosecco. This trend contributed to the creation of the largest Denominazione di Origine Controllata in the world.

The San Polo estate, now Giol, made a name for itself as early as 1895 by distributing Prosecco vines (Glera) throughout Europe in the 'international vine' category, demonstrating a far-sighted vision that anticipated the international success of Prosecco.

This farsighted vision contributed to the success that Prosecco would later achieve. We are proud to be not only one of the most historic producers in the world, but also one of the first to embrace the world of Prosecco.

Characteristics

A crisp, summery rosé with an alluring ruby hue. On the nose it is fruity with strong notes of apple, white peach, citrus fruits and wild strawberries. It is contained in a special eye-catching white glass bottle to show off its exceptional pearly colour to the full. Its vibrant colour and fruity nose give it an original and highly distinctive character. This rosé is enviably versatile with food, allowing extremely balanced and interesting pairings. Indeed, when a white wine is not enough for a food and a red is simply too much, the answer is often a rosé.

Profile Contents

grape varieties	Glera 90%, Pinot Nero 10%
appellation	Denominazione di Origine Controllata Treviso
year of planting	2010/2018
soil	gravelly clay/sand and silt
vine spacing	1.00 x 2.80 m
pruning	sylvoz
yield/hectare	14 t
alcohol content	11.00 vol.%
residual sugar	8 g/l
acidity	5.40 g/l
ph	3.30
pressure	5 bar

Vinification

The Glera and Pinot Nero varieties are harvested separately, when they are perfectly ripe. The Glera grapes are crushed immediately after harvesting and the must is processed without the skins following the normal technique used for a White Sparkling Prosecco. Whereas the Pinot Nero grapes are processed with their skins. So, after harvesting, destemming and crushing, the yeast is inoculated, fermentation occurs at 25°C for controlled colour extraction. Fermentation is followed by removing of the lees and pressing. After a few days, the wine is decanted and then lightly clarified to stabilise the proteins. And finally, it is filtered. Before refermentation in autoclaves, the Glera and Pinot Nero are blended in a ratio of 90% and 10%, respectively. Refermentation is induced in sealed steel tanks (autoclaves) and over two months the wine reaches an internal overpressure of about 5 bars until fermentation is complete. At this point final filtration takes place and the wine is ready for bottling.

**BOTTLE
TECHNICAL INFO**

cl. 75
natural cork



ONLINE DATA SHEET



BOTTLE EAN CODE



8 032535 560348

BOX ITF CODE



1 8032535 560345



GIOL

fine wines since 1427

only organic wines since 1987

only vegetarian and vegan wines since 2007

no added sulphites wines since 2009

resistant varieties since 2015

experience matters



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