STEFANO POLA
VITICOLTORE DI MONTAGNA

# ALTURE

## ROSÉ METODO CLASSICO

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| PRODUCTION AREA | Sedico – Valbelluna (Dolomiti Bellunesi) |
| VINE | Pinot Nero |
| ELEVATION | 650 m a.s.l. |
| TRAINING SYSTEM | Bilateral Guyot |
| PLANTING DENSITY | 4000 vines/ha |
| PRODUCTION PER HECTARE | 9-10 t |
| HARVEST | September/October |
| VINIFICATION | white vinification with light skin maceration in the press; static decantation |
| PRIMARY FERMENTATION | Controlled temperature |
| BASE WINE MATURATION | Reserve wines: in wood and concrete, vintage wines: in steel and new wood |
| PRISE DE MOUSSE | 30-40 days |
| SECONDARY FERMENTATION | Refermentation in the bottle according to the classic method |
| AGING IN BOTTLE | 36 months |
| ALCOHOL | 12% |
| RESIDUAL SUGAR | < 3 g/l |
| PRESSURE | 5.5 atm |
| STORAGE | Store in a cool, constantly-humid environment, away from light |

**SIZES AVAILABLE** — 0,75 L

## ORGANOLEPTIC CHARACTERISTICS

APPEARANCE
Pale pink in colour, light, delicate.

FROTH
Creamy and enveloping.

AROMA
Extremely fine, with notes of freshly-picked red fruits, wild strawberries and raspberries, flower petals, and citrus notes. In the background, fresh almonds, a very light bread crust, and sweet spices.

FLAVOUR
Rich, intense and tangy, with a dry finish.

## TASTING NOTES

Pale pink in colour, light and delicate, our classic method rosé from Pinot Noir presents itself in an elegant guise with a creamy and enveloping froth.
It releases all the finesse that the dolomite-derived calcareous soils can provide to the sense of smell. Notes of freshly-picked red fruits, wild strawberries, and raspberries accompany flower petals and citrus notes. In the background, fresh almonds, a very light bread crust, and sweet spices. The taste is rich, intense, and tangy, with a dry finish. The reserve wines ensure maximum taste balance, so Stefano Pola's classic method version always retains its pleasantness when drinking.