

# Porta Leone Pinot Rosé Spumante Brut

## COUNTRY

Italy

## REGION

Treviso

## PRODUCER

Le Contesse

## ABV

11

## GRAPE VARIETY

Pinot Grigio

## TASTING NOTE

Clean, fresh berry fruit and a delicate, elegant finish. Pink in colour with violet reflections. A fine and persistent perlage (bubble). Aromatic, fruitful and floral with elegant yet intense notes of wild berries. Harmonious, characteristic and elegant. Can there be anything that says party more than pink fizz?

## PRODUCER INFORMATION

Le Contesse are a very accomplished family Prosecco and sparkling wine specialist. Three generations of the same family working together with 85 year old Olimpia at the family head. They make wines only from their own vineyards around Treviso.

The family invested in a purpose built winery just outside of Treviso in the early 70s. It is incredibly well thought out with both production and storage facilities. Equipment is unsurpassed with constant investment, most recently in horizontal rotary fermenters. They keep must in tanks at near zero degrees until they actually want to start production, this means that their sparkling wines are made all year round as required and the freshness and vivacity which is the hallmark of these wines is there all the time.

## BACKGROUND

Most pink Spumante you will find in the UK is made from a grape called Glera (used in Prosecco) and coloured with juice from Merlot or Raboso. This is a far more intelligent wine, made from varieties that are related, so the wine is far more harmonious and the colour comes out of the maceration of the skins of the red Pinot Nero (or Pinot Noir).

## FOOD MATCH

Natural aperitivo, light seafood dishes and antipasti.

