

## **Ca' d'Or** Franciacorta D.O.C.G. Noble Rosé

A.B.V.: 12.5%

## **Varietal**

- 70% Pinot Nero, 30% Chardonnay

## Location/Production

- The vineyards are located in the rolling hills of Passirano in the Province of Brescia.
- The vines thrive on the hilly slopes of a well-drained, well-exposed, and breezy plot of stony soil.
- In late August, the grapes are hand-harvested, swiftly transported to the winery, and vinified on the same day.
- The wine is cold fermented for 20 days in small stainless-steel tanks for the first fermentation.
- A secondary fermentation over 30 months in their cellars allows the Rose to rest and mature.

## Color, Nose & Palate

- This antique pink quartz-colored varietal, with glints or orange, is a sweet and seductive blend of flavor.
- This Rose has intense and complex aromas of small red fruits, tropical fruits, and rose petals.
- On the palate, the fresh and simple flavor, combined with excellent body, becomes a harmonious blend of savory and tangy notes.
- This varietal has a refined elegance, extremely fine effervescence, and a well-balanced back palate.









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