



# TENUTA BARON

VITICOLTURA SOSTENIBILE | ASOLO

## ROSÈ DELLE STELLE BRUT | MILLESIMATO 2023

Available formats	0,75 Lt   1,5 Lt
Packaging	6 bottles   4 Magnums
EUR-EPAL pallets	576 bottles   96 boxes   6 layers
Bottles produced	Bottles 9.900   Magnum 500
Vintage	Vintage 2023
Name	Sparkling Rosè
Typology	Charmat Method
Grape varieties	Raboso 50%   Verduzzo 30%   Merlot 20%
Production area	Ponte di Piave   Fonte   S.Zenone
Age of vineyards	40/50 Years
Winemaking	At controlled temperature
Refinement	Stainless Steel
Total acidity	7,6 gr/lit
Residual sugar	7,1 gr/lit
Overall alcohol	12,1 % Vol
Totally sulphurous	101 mg/lit
Wine Creator	Andrea Sbrissa



REGIONE VENETO



ZONA DI PRODUZIONE

ASOLO DOCG

VENEZIA

### DESCRIPTION

Rosè delle Stelle is born from the assembly of three wines processed separately. The art of blending gives life to a Charmat method sparkling wine with a strong character. The 2023 vintage found its balance with this blend: Raboso del Piave 50%, Verduzzo Trevigiano 30% and Merlot 20%. With the Salasso technique used on the two red grape varieties it is possible to extract all the scents and peculiarities. A vintage not to be missed!

### TASTINGS NOTES

Incredible bright purple dress. It presents itself with a persistent, compact and creamy foam. On the nose stand out aromas of small berries, strawberries and currants intertwined with citrus notes of grapefruit peel and rose, followed by light memories of yeast. Sip of notable freshness and intensity, good persistence and finesse. Closes on notes of dog rose, great structure



*AIS Italia*

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