



TENUTA BARON
VITICOLTURA SOSTENIBILE | ASOLO

ROSÈ DELLE STELLE BRUT | MILLESIMATO 2024

Available formats	0,75 Lt 1,5 Lt
Packaging	6 bottles 4 Magnum
EUR-EPAL pallets	576 bottles 96 boxes 6 layers
Bottles produced	Bottles 12969 Magnum 500
Vintage	Vintage 2024
Name	Sparkling Rosè
Typology	Charmat Method
Grape varieties	Raboso 50% Verduzzo 35% Merlot 15%
Production area	S.Polo di Piave Fonte S.Zenone
Age of vineyards	40/50 Years
Winemaking	At controlled temperature
Refinement	Stainless Steel
Total acidity	7,9 gr/lit
Residual sugar	7,1 gr/lit
Overall alcohol	12,2 % 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 2024 vintage found its balance with this blend: Raboso del Piave 50%, Verduzzo Trevigiano 35% and Merlot 15%. 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!

TASTING 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 fresh-ness and intensity, good persistence and finesse. Closes on notes of dog rose, great structure

AIS Italia



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