



· DRUSIAN ·

Rose Mari Extra Dry



- The Drusian family has been producing wine for **three generations** and owns **80 hectares of vineyards**. The winery is situated in the heart of Valdobbiadene.
- A real passion and a course along the tradition leave us two treasures: the fine and delicate **Cartizzo** and the fresh and sparkling **Valdobbiadene Superiore Prosecco D.O.C.G.**
- Carefulness for details and dedication during every steps of vinification makes the wine rich in fragrances and precious aromatic nuances.
- Mr. Francesco Drusian's thought is to consider the quality of his wine as **the pure expression of the grapes**. This is the reason why he takes care of every single bunch of grapes and decreases all the technical impacts.

Varietal: 100% Pinot Noir

Production Zone: At the foot of the Dolomites around Conegliano and Valdobbiadene, near Treviso, in the North-East of Italy

Soil: Hilly soils rich in clay and calcareous

Vinification: Grapes hand-picked from the beginning of September. Light pressing of the red grapes without maceration on the skins

Maturation: Secondary fermentation in stainless-steel tanks (Charmat Method) for 120-150 days to preserve fruit freshness.

Rose Mari is dedicated to Mr. Drusian's wife, Maria, who is delicate and determinate as this wine. This is a Rosé wine with a dynamic, full and intense taste and it is produced by 100% Pinot Nero grapes with a slow tank fermentation (120-150 days). After that it also stays a month in the bottle.



SUSTAINABLE

- *Refreshing bright pink sparkling wine with fine and persistent perlage. Interesting fruity notes of forest fruit, especially blackberry, redcurrant and strawberry. Lively, fresh and delicate.*
- *Perfect as aperitif, it is ideal with fish, crustaceous and baked or grilled blue-fish. It is very good also with white grilled meat.*
- *Storage: keep in a cool and dry place away from light and heat, at a temperature of 15-20°C (59-68°F) in a vertical position. Do not leave the bottles in the refrigerator for a long time.*

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