



VINITY

WINE COMPANY

Drusian

Sparkling Rosé, Extra-Dry, "Rose Mari"

Appellation: Vino Spumante.

Region: Veneto.

Type: Rosé, Sparkling.

Varietal: 100% Pinot Nero (Pinot Noir).



Rose Mari is a Rosé wine with a dynamic, full and intense taste.

Tasting Notes

Color: Bright pink.

Bouquet: Notes of forest fruit, especially blackberry, red currant, and strawberry.

Palate: Delicate and charming at the same time. Fresh and lively notes of red fruit and flowers.

Perlage: Fine and persistent

Alcohol: 12%.

Residual Sugar: 12-13 g/L.

Acidity: 6 g/L.

Sulphur dioxide: 80-95 mg/L.

Pressure: 5 bar.

Serving Suggestion: Serve at a 5-7°C (41-45°F) in a tulip-shaped glass.

Food Pairing

Excellent with fish, fresh cheese and vegetables.

Vineyard Notes

Production area: Hills at the foot of the Dolomites in the northeast of Italy.

Altitude: 400m a.s.l.

Exposure: North/South.

Soil: Rich-clay and calcareous.

Training System: Guyot.

Plant Density: 4,000 vines per hectare.

Winemaking Notes

Harvest: The grapes are manually harvested at the beginning of September.

Vinification: Light pressing of the red grapes without maceration on the skins.

Fermentation: Secondary fermentation in stainless-steel tanks, according to the Martinotti Charmat method. Duration: 120/150 days.



Drusian is located in the heart of the Conegliano Valdobbiadene Hills, recognized as a UNESCO World Heritage Site since 2019. Today the winery is led by Francesco Drusian. He continues to follow his family tradition, which dates back to the 1890's. Technology has evolved over the years, but the love for this land and for the work is still the same.

It is essential to note that each step of the process is performed with care; no pesticides or insecticides are used on the vines and only organic and bio-dynamic, not chemical fertilizers, are employed.