



VINITY
WINE COMPANY

Tenuta di Cart Vino Spumante Rosato Extra Dry “Rose Mari”

Overview

- Rose Mari — named for Maria, his wife — is the first wine from Tenuta di Cart, a hidden corner of paradise Francesco discovered at the foot of the Belluno Dolomites. Here, where a shy alpine sun slips between the peaks, he planted the grape closest to his heart: Pinot Nero. Gently pressed without skin contact and slowly sparkled over four to five months, it glows coral pink in the glass, alive with wild strawberry, blackberry, and redcurrant over a whisper of mountain minerality.

Appellation: Conegliano Valdobbiadene Prosecco Superiore D.O.C.G.

Varietal: 100% Pinot Nero (Pinot Noir).

Type: White, Sparkling.

Winemaking and Vineyard Notes

Production Zone: 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.

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.

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 in order to appreciate all the wine's aromas.

Food Pairing

Perfect as an aperitif, it is ideal with fish dishes, vegetables in batter, smoked-fish appetizers, white meat, sushi-sashimi, fried fish, and Speck



In 2024 Francesco Drusian, who built his name on Prosecco in Valdobbiadene, went north — to the hamlet of Cart outside Feltre, at the foot of the Belluno Dolomites — to plant the two grapes he had always wanted to work with: Pinot Nero and Pinot Bianco at **Tenuta di Cart**. The soils here are limestone and dolomitic rock, seeded with ammonite fossils from a tropical sea that vanished long before these mountains ever rose; the estate's red takes its name from them. Three wines so far, all bottled under the Dolomiti IGT: the sparkling rosé Rosé Mari, a still Pinot Bianco, and the barrique-aged Pinot Nero, Ammonitico.