

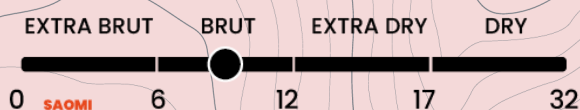
Natural balance,  
our philosophy in  
all our bubbles

The new aperitif  
in pink.

Wise union  
of Glera and Pinot  
Nero.



0,75L



NATURAL  
BALANCE

**AZIENDA AGRICOLA LA TORDERA S.S.  
DI VETTORETTI PIETRO & FIGLI**

**Sede legale** Registered office Strada Oltraval,  
2 - 31049 Guia di Valdobbiadene (TV) Italy  
**Cantina e uffici** Winery and Offices  
Via Alnè Bosco 23 31020 Vidor (TV) Italia  
**Contatti** Contacts T +39 0423 985362  
info@latordera.it - www.latordera.it

## TOR SÈ BRUT

### PROSECCO D.O.C. ROSÉ TREVISO MILLESIMATO

**The new born in the Prosecco D.O.C. family**

**Production/Origin of vineyard:** Municipality of Vidor, in front of the winery.

**Size of vineyard:** 5 Ha

**Altitude:** 125 m a.s.l.

**Type of soil:** Evolved soil containing alluvial clay.

**Slope and location:** Flat area.



**Training system:** Double-arched cane

**Average of vineyard:** 20 years

**Yield:** Glera 150 q/Ha - Pinot noir 135 q/Ha

**Harvesting period:** Glera late september, Pinot noir early September

**Vinification:** Separate for the two different harvesting periods. Glera grapes are vinified in white by soft pressing, static decantation of the must. Fermentation is carried out with selected yeasts at a controlled temperature.

The Pinot Noir grapes are de-stemmed and pressed, vinified with cold pre-fermentation maceration.

The must obtained is fermented in contact with the skins at a controlled temperature. Assembly of Glera and Pinot Noir and maintenance on the yeasts at 10 ° C until a new loading in the autoclave for the second fermentation.

**Second fermentation:** At least 60 days in contact with the yeasts.

**Alcohol Content:** 11.5 % vol.

**Total acidity:** 5.5 g

**Sugar content:** 8 gr/l

**Sulphure dioxide:** 95 mg/l

(Max. level allowed in sparkling wine 235 mg/l . Max level allowed in organic sparkling wine 117mg/l.)

**Colour:** Bright rosé.

**Perlage:** Fine

**Bouquet:** Floral notes of rose and fruity peach.

**Flavour:** It is a wine with an excellent balance between fruit and acidity, good intense aromatic persistence.

**Pairings:** Suitable for aperitifs, with finger food and fried food such as arancini or with tempura.

**Service:** Serve at 6-7 ° C.

**Glass:** Large cup to the release aromas.

**Storage:** Store in a dark, dry place at a maximum temperature of 18°C.

**Fun Facts:** The birth of the Rosè version of Prosecco Doc Treviso, opens to the use of Pinot Noir vinified in red, a practice that gives the sparkling wine a characteristic pink color and enriches it with more evolved fruity and floral scents.

The name Tor Sè comes from the encounter between Tordera and Rosè, a new combination that unites Glera, which has always been the identity of La Tordera, and the Pinot Nero variety that characterizes the production of this sparkling wine.