



Reiff Rosé

Trento DOC - Brut

A traditional-method sparkling wine made predominantly from Pinot Noir grapes grown on the hillsides, reflecting the style and terroir of our winery. The grapes are hand-harvested and carefully selected between late August and early September. The result is a fresh, harmonious and delicate rosé wine expressing the authentic character of the Dolomite region.

Wine

Production method: Traditional Method

Style: Brut (5 g/L residual sugar)

Appellation: Trento DOC Rosé

Grape varieties Pinot Noir, Chardonnay

Vinification

The grapes are hand-harvested and selected between late August and early September. They are pressed and left in the press overnight for a cold pre-fermentation maceration, allowing a delicate colour to be extracted from the skins. Fermentation takes place at a controlled temperature in stainless-steel tanks, with a small portion in oak barrels. The wine rests on fine lees for 6-7 months with regular batonnage. The final blend is prepared one month before bottling for the second fermentation, followed by bottle ageing on the lees for at least 24 months.

Growing Area

Altitude: 400-500 m a.s.l.

Exposure: South-East

Soil: clayey, with a medium limestone content

Training system: Guyot

Wine Characteristics

Colour: rosé hue

Aroma: elegant and multifaceted, with delicate red berry and citrus notes interwoven with floral hints. Notes of bread crust and pastry emerge over time, with subtle toasted nuances.

Palate: fine, creamy and persistent bubbles accompany a fresh, balanced palate. The structure is elegant and supported by mineral notes, while delicate fruit flavours bring vibrancy and harmony.

Food Pairings

Particularly versatile, ideal as an aperitif and elegant enough to accompany an entire meal.

Excellent with antipasti, fish dishes, white meats and fresh cheeses, as well as Trentino, Italian and international cuisine.