

Poderi Roccanera

Viticoltori dal 1919

Tresette Metodo Classico



Pink:

Pink is the colour of our wine and so the label is a 'taste' of it. Pink is par excellence the colour of delicacy and charm, of beauty and refinement. This is how our Tresette wants to assert itself: beautiful in its packaging, delicate in its bubble, fascinating in its aroma and refined in its taste.

Why we like it:

The Tresette represents the challenge of using native varieties to create a Metodo Classico 100% of (alta) Langa. Starting from the typical terroir of Cossano Belbo, using native varieties of the territory trying to make them express at their best.

Technical specifications of vintage 2019:

- **Variety** : Barbera 60%, Arneis 40%.
- **Harvest** : hand picked on the hills in the Langhe.
- **Vinification** : The harvest time begins every year with the picking of the grapes for Tresette. The grapes are pressed whole without destemming-crushing, so the yield is lower but of higher quality. Rosé color is made from pressing only, no maceration. Fermentation at a low temperature and refinement on the lees in steel tank for 6 months are the steps that stand in the way of frothing, which generally takes place around May of the year following the harvest. It rests in the bottle and matures for 60 months or more before being prepared for release.
- **Dégorgement**: November 2025.
- **Colour** : onion skin pink with faint golden highlights. The bubble is fine and creates small, persistent chains.
- **Aroma** : The bouquet is what distinguishes it from traditional Pinot-Chardonnay sparkling wines. The indigenous Piedmontese grapes have a stronger aromatic note, and here we find it in the form of notes of cherry, pear, jasmine, wisteria and honey together with bread crust and caramel.
- **Taste** : Creamy bubble in the mouth and easy to drink, the acidity of the Barbera makes it savoury, fresh and persistent, while the Arneis brings body and aromaticity.

Service and food pairings:

Must be served chilled around 10°C. We suggest to open it kindly to not lose the balance of its gentle bubbles. Perfect pairing with fish crudité or a nice gourmet Risotto.



Poderi Roccanera s.s.a.

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