



BEA
Edition

Spumante Brut Rosé

Rosé sparkling wine is made from Marzemino red grapes. On the nose, it reveals distinct fruity notes of strawberry, sour cherry, currant, wild berries, and grapefruit, with a floral hint of wild rose. It pairs excellently with cold cuts and dishes based on white meats and fish.

Serving temperature: 6-8°C

Residual sugar: 11 g/l

Alcohol content: 12.0% Vol

TROPHIES:



FRANKFURT
INTERNATIONAL
TROPHY Gold 2024



AWC VIENNA
Gold 2024



CITTA' DEL VINO
Gold 2024



INTERNATIONAL
WINE CHALLENGE
Bronze 2024



DECANTER WORLD
WINE AWARDS
Bronze 2024



CHAMPAGNE & SPARKLING
WINE WORLD CHAMPIONSHIP
Bronze 2024



CITTA' DEL VINO
GOLD 2025



★ VeroMonte ★
Prosecco Superiore

BEA
Edition

SITE OF COLTIVATION

Refrontolo, town sited in the heart of D.O.C.G. Prosecco Superiore Conegliano - Valdobbiadene area

SOIL

Clay and silty.

HEIGHT ABOVE SEA LEVEL

200 m

VINEYARDS EXPOSURE

Southeast and southwest slopes

CULTURE SYSTEM

Sylvoz system with 3350 logs /hectare; 7/8 buds per bow, 20 buds per log

VINEYARDS

20% Marzemino, 70% Merlot, 10% Cabernet Sauvignon

HARVEST TIMING

Mid September

PERFORMANCE PER HECTARE

180 qli

RESULT FROM GRAPE TO WINE

70%

SPARKLING-PHASE METHOD

Charmat - Martinotti

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Charmat - Martinotti

VINIFICATION

Technological research is aimed at combining operational rationality with the respect of the technical oenological traditions. Phases: - destemming phase grapes without pressing; - Immediate separation of the skins by pressing with vacuum press in the absence of oxygen and with controlled temperature; - cold static decantation of must for the separation of some pulp and peat residues; - first fermentation with selected yeasts, always keeping the temperature under control, a major factor in obtaining a quality product

TASTE

Pleasant, delicate and dry with excellent acidity and body; Altogether presents a balanced softness; Sapid, fresh, fine and harmonious with a remarkable persistence to taste

SCENT

Strong fruity scents of strawberry, marasca cherry, currant, berry and grapefruit with a floral note of wild rose; It has a freshness that contributes to flavor and aromatic persistence

PARKLING PHASE

After obtaining and selecting the base wine, this is placed in autoclave for at least 40 days

LOOK

Light pink with fine, numerous and continuous bubbles

SUGAR TRACES

11 g/l

ALCOHOL

12% vol

Available sizes: 375ml - 750ml



★ **Veromonte** ★
Prosecco Superiore

Veromonte
Edition