



ROSATO FRIZZANTE

VENETO

Indicazione Geografica Tipica

Location: our vineyards in Treviso

Maturation: half October

Vineyard system: Sylvoz

Planting density: 4000 grapes/ha

Soil: clay soil with "caranto"

Vinification: after collection, grapeskins and must remain in contact for about 8/12 hours, at 12/15°C controlled temperature, then they are divided and suffer a normal fermentation "in bianco". Temperature is maintained under 18°C, to slightly block fermentation, as to obtain a semisweet wine. Endly, the wine is transferred and allowed to sharpen. The wine is made sparkling with the "Martinotti" method later.

Alcohol content: 10,5 – 11% vol.

Description: intense and brilliant pink coloured wine, with little fruits-like morello cherry and strawberry nuances. Fresh, perky, richly aromatic and well equilibrated taste.

Pairings: proper for every moment of the day, and every convivial occasion. As appetizer, it surprisingly picks appetite. It is also perfect for the light recipes of daily meals. Serving temperature: 6-8°C.

Storage: in a cool place, at 12-16°C, protected from light. Transfer immediately the wine into glass bottle, if you have transported it into plastic containers. Clean well the trays, before and after use them.