



ROSE'

VENETO

Indicazione Geografica Tipica

Type: sparkling rosè wine

Grapes: Refosco and Raboso

Characteristics and location of the vineyards: vineyards planted on clay soils

Vineyard system: sylvoz

Harvest: manual between the 2nd and 3rd ten days of September

Vinification: in rosè, separating after about 12 hours the must from the pomace in order to keep a nice pastel pink. The fermentation and refermentation are carried out at low temperatures so as to maintain the fresh pleasantness of the product.

Colour: bright pastel pink

Bouquet: fresh and elegant with intense notes of wild strawberries

Taste: delicate

Serving temperature: 5-6 °C

Alcohol content: 11%

Recommended pairings: pleasant as an aperitif and paired with starters

Wine storage: in a cool place at 14-18 °C, protected from light, avoiding prolonged periods in the fridge