



Cuvée Rosè Vino Spumante

Extra Dry



A refined sparkling wine with a brilliant pink colour that expresses and enhances floral and fruity characters typical of the vines to which it belongs.

Of great delicacy and softness on the palate it has hints reminiscent of fresh strawberry and raspberry.

Ideal as an aperitif, it also accompanies with class dishes of fish and vegetable risottos.

TECHNICAL DATA:

Alcohol 12 % v/v; sugar 17 g/l; pressure 5 bar at 20 °C

SERVING TEMPERATURE:

6-8 °C taking care of gently uncork.

GRAPES:

Pinot Nero and Raboso

PRODUCTION AREA:

Vineyards in the municipality of Vittorio Veneto.

CHARACTERISTICS OF THE VINEYARDS:

Flat, well south-facing vineyard, system of sylvoz training system.

SOIL:

Well structured, very clayey and without skeleton, well endowed with organic substance and neutral pH.

HARVEST:

September.

VINIFICATION:

In white by oxidation, fermentation on clean must at a temperature of 19-21 °C with selected yeasts.

Foaming takes place in an autoclave at a low temperature 12-14 °C. following the short Charmat method.