



# Spumante Millesimato Extra Dry Rosè

This wine is excellent as an aperitif but also with salads, fish and white meat.



Spumante Millesimato Extra dry Rosè:

**SOIL:** Medium-textured with calcareous marl and gypsum located around the 45° parallel north.

**GRAPE CULTIVATION:** Guyot

**HARVESTING:** Handpicked

**VINIFICATION:** Gentle pressing at 0.8 bar. Fermentation with selected yeasts at controlled temperatures of 16-18°C

**AGING:** Temperature controlled stainless steel tanks, charmat method. The wine undergoes extensive analytical checks during aging to ensure its integrity.

**BOTTLING:** Cold sterile

**ALCOHOL CONTENT:** 11.5%vol

**COLOUR:** Light Rosè

**NOSE:** Intense and fruity, fine and elegant

**TASTE:** Well balanced, pleasantly fresh and soft

**SERVING TEMPERATURE:** 8 – 10°C

**INTERNATIONAL PAIRINGS:** Paella – Spain, Frikadelle – Germany