



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