

# Rose Spumante

Dedicated to grandmother Sofia, who with her strong character and her elegance, has managed to convey the desire for life and energy to cultivate our land

**Type:** Rosè Sparkling Wine

**Graoes:** Merlot – Raboso Veronese

**Area:** Regional Park of Colli Euganei Veneto

**Soil profile:** clayey-calcareous of volcanic origin

**Harvest:** Merlot is harvested at the end of August, instead the Rabioso grapes are picked at mid-September

**Vinification:** cold soft crushing in an environment saturated with nitrogen, then fermentation is inoculated and completed in 20 days at a controlled temperature. Second fermentation carried out using selected yeasts for 60 - 90 days.

**Color:** pale scarlet with violet shades; very fine and persistent perlage

**Bouquet:** intense with a hint of wild strawberry and rose, elegant and persistent

**Palate:** soft, non-invasive, easy-drinking enhances the structure while maintaining excellent freshness

**Ideal food pairing:** excellent as an aperitif and with fish dishes

**Storage:** like all wines it must be kept in a cool place (under 18°C) and not exposed to direct sunlight or changes of temperature

**Dati Analitici:**

Service temperature: 8° – 10° C

Alcohol : 11,5% by vol.

Residual sugar: 9,25 gr./lt.

Total acidity: 5,8 gr./lt.

**Recommended glass:** Flute

**Available size:** 0.75 lt

