



Cafèrro

Vignaioli dal 1956

ROSE' EXTRA DRY Sparkling



Type:	Rosé sparkling wine
Grape varieties:	Merlot - Raboso Veronese
Cultivation area:	Regional Park of the Euganean Hills – Veneto, Italy
Soil:	Clay and limestone of volcanic origin
Harvest:	When the grapes reach physiological ripeness, hand-picking and selection of less ripe bunches; for Merlot the period is towards the end of August while for Raboso the grapes are harvested mid-September
Vinification:	cold soft crushing; after a night in contact with the skins the two grape varieties are pressed in an environment saturated with nitrogen, then fermentation is inoculated and completed in 20 days at a controlled temperature
Sparkling process:	Carried out using special selected yeasts. Re-fermentation takes about 25 days. This is followed by a further period of 2 months during which the fermenting lees are kept on top. This procedure, called the long Charmat method, gives the sparkling wine its characteristic fragrance, as well as ensures the fineness and persistence of its bubbles
Alcoholic content:	11.5% by vol.
Color:	pale scarlet with violet shades; very fine and persistent perlage
Bouquet:	intense with a hint of wild strawberry and rose, elegant and persistent
Taste:	soft, non-invasive, easy-drinking enhances the structure while maintaining excellent freshness
Pairing:	excellent as an aperitif and with fish dishes
Storage:	It maintains its characteristics for about 1 year; like all wines it must be kept in a cool place (under 18°C) and not exposed to direct sunlight or changes of temperature



HORIZONTAL PACKAGE

Dimensions:	21.5 x 33 x 29 cm
Gross weight:	11 kg
Package of 6 bottles 0.75 lt.:	total 4.5 lt.
Closure:	snap closure with adhesive warranty seal