

TERRE DEI BUTH

organic prosecco



Frizzante Rosé

ORGANIC WINE

The **Frizzante Rosé** is obtained from a blend of Glera and Raboso grapes. It encloses the freshness of Glera grapes and the hints of red fruit coming from the Raboso grapes. It pairs well with pasta, pizza, and summer salads.

TECHNICAL INFORMATION

Classification	Frizzante Rosé
Grape variety	Glera and Raboso
Area of origin	Treviso - Veneto
Harvest period	August - September
Vinification technique	In stainless steel tanks, thermo-conditioned.
Primary fermentation	10 days at controlled temperature
Foaming	20-25 days in autoclave
Sparkling winemaking method	Martinotti - Charmat

ANALYTICAL FEATURES

Alcohol	10,50% alc. / Vol
Dosage	13-14 gr. / l
Total acidity	5-6 gr. / l

TASTING NOTES

Perlage and color	Sharp effervescence. Bright pink color.
Bouquet	Delicate scent of strawberry and raspberry.
Taste	Fresh, fruity with hints of gooseberry and redcurrant.
Food pairings	Pasta, pizza and summer salads.
Serving temperature	6-8° C

HOW TO DESCRIBE ON WINE LIST

Frizzante Rosé - Organic and Vegan Wine



0,75 l

ART. 457 - string closure
ART. 458 - crown cap

