



Frizzante Rosé

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	Vino frizzante
Grape varieties	Glera and Raboso
Area of origin	Treviso - Veneto
Harvest period	August - September
Winemaking process	In thermo-conditioned stainless steel tanks.
Alcoholic fermentation	10 days at controlled temperature
Foaming	20-25 days in autoclave
Sparkling winemaking method	Martinotti-Charmat

TASTING NOTES

Perlage and color	Gentle effervescence. Bright pink color.
Bouquet	Delicate aromas of strawberry and raspberry.
Taste	Lively and juicy, with hints of gooseberry and redcurrant.
Food pairings	Pasta, pizza and summer salads.
Serving temperature	6-8° C

ANALYTICAL FEATURES

Alcohol	10,50% alc. / Vol
Dosage	11-12gr. / l
Total acidity	5-6 gr. / l

ON WINE LIST

Name	Frizzante Rosé - Organic and Vegan Wine
Number	ART. 457 String closure ART. 458 Crown cap

