



ROSÉ MILLESIMATO

Vino Spumante
EXTRA DRY

TASTING NOTES:

Bright and refreshing this rosé reveals sweet roses, herbs and flowers on a soft, delicate frame, with a fine mousse and lovely balance.

FOOD PAIRING:

Pair it with strawberries, sushi, smoked salmon or seafood. Also great as an aperitif.

SERVING TEMPERATURE: 6-8°C

PRESSURE: 4.5 - 5.5 bar

REGION: Veneto

GRAPE VARIETIES: Pinot Grigio, Merlot

VINIFICATION: Charmat method in stainless steel tanks

ALCOHOL: 12 %

ACIDITY: 6.3 gr/l

RESIDUAL SUGAR: 17 gr/l