SACCHETTO

ROSATO IGT VENETO FRIZZANTE



The must of Raboso and Merlot grapes remains in contact with the skins for a few hours, giving life to this original rosé wine. The aroma reveals fruity notes of cherry and currant that prelude a full and intense flavor. It happily accompanies appetizers of light cured meats, soups in general, white meats and vegetable flans. Serve chilled at 6-8°C.

Classificazione:	Rosato IGT Veneto Vino Frizzante
Zona d'origine:	Veneto
Vitigni:	Raboso and Merlot
Vinificazione:	Grapes pressed after their stalks have been removed. The skin is left for a few hours into the must at a low temperature, then fermentation starts thanks to selected yeasts.
Maturazione:	In steel containers at a controlled temperature.
Affinamento:	In bottle.
Longevità:	18/24 months depending on the temperature and lighting of the place where it is stored.
Colore:	Pinkish color tending to pale claret.
Profumo:	Typical fragrant aroma with cherry and blackcurrant scents.
Sapore:	Intense and full with persistent aftertaste, its flavor recalls the characteristic fruity hints.
Gradazione alcolica:	11% Vol
Acidità totale:	5,7 - 5,9 g/l
Residuo Zuccherino:	12 - 14 g/l
Temperatura di servizio:	6 - 8 °C
Abbinamenti consigliati:	It perfectly accompanies light salami hors-d'oeuvres, soup, white meat and vegetable pies.
Riconoscimenti:	**2022 - Decanter - Bronze medal** **2020 - The Experience Rosé Wine Competition - Silver Medal** **2012 - I.W.C. - Commended**