



SACCHETTO



ROSÉ BRUT

Rosé sparkling wine produced with Pinot Noir and Merlot grapes. The delicate and fruity aroma is followed by a lively and smooth flavor. Excellent as an aperitif and throughout the meal with legume and seafood soups, pasta with meat sauces, fresh cheeses and white meats. Serve chilled at 6-8°C.

Classificazione: Rosé Brut Vino Spumante

Zona d'origine: Veneto

Vitigni: Pinot Nero, Merlot, Raboso.

Vinificazione: Must obtained through soft pressing, left in contact with the skins for a few hours at a low temperature. Fermentation takes place in steel tanks at a controlled temperature with 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 colour tending to pale claret.

Profumo: Intense floral and sweet fruity.

Sapore: Pleasantly fizzy, lively and easily drinkable.

Gradazione alcolica: 12% Vol

Acidità totale: 5,6 - 6,0 g/l

Residuo Zuccherino: 8 - 12 g/l

Temperatura di servizio: 7 - 8 °C

Abbinamenti consigliati: Excellent as appetizer as well as accompaniment for all the dishes, in particular for pulse and shellfish soups, macaroni with meat sauces, fresh cheese and white meat.

Riconoscimenti: **2018 - Decanter - Commended**
2018 - I.W.C. - Bronze Medal