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**