



SACCHETTO

ROSÉ BRUT

0,75l Vino spumante

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CLASSIFICATION:

Rosé Brut Vino Spumante

AREA OF ORIGIN:

Veneto - area defined by Production regulations

GRAPES:

Pinot Nero and Merlot

WINEMAKING:

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.

AGEING:

In steel containers at a controlled temperature.

REFINING:

In bottle

PRESERVATION:

18/24 months depending on the temperature and lighting of the place where it is stored.

COLOUR:

Pinkish colour tending to pale claret

AROMA:

Typical fruity vinous scent.

FLAVOUR:

Pleasantly fizzy, lively and easily drinkable, without sour touches.



SERVING TEMPERATURE:

7 - 8° C

GASTRONOMIC MATCHES:

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.

ALCOHOL CONTENT:

12% Vol

TOTAL ACIDITY:

5,6 – 6,0 g/l

RESIDUAL SUGAR:

8 -12 g/l

AWARDS:

Bronze Medal - IWC 2018

Commended - Decanter 2018
