

ROSATO I.G.T. VENETO
VINO FRIZZANTE
LINEA SF



Classification: Rosato I.G.T. Veneto
Vino Frizzante

Area of Origin Veneto

Grapes: Merlot, Cabernet

Wine-making: 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 color tending to pale claret.

Aroma: Typical fragrant aroma with cherry and blackcurrant scents.

Flavour: Intense and full with persistent aftertaste, its flavor recalls the characteristic flower hints.

Alcohol Content: 11% vol

Total Acidity: 5,7 – 5,9 g/l
Residual Sugar: 12 - 14 g/l

Serving Temperature: 7 – 8° C

Gastronomic Match: It perfectly accompanies light salami hors-d'oeuvres, soup, white meat and vegetable pies.

Awards: Silver Medal - The Experience Rosé Wine Competition 2020
Commended - I.W.C. 2012/ 2011 / 2008