

**ROSATO I.G.T.VENETO
VINO FRIZZANTE
0,20 l**



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

Area of origin: Veneto- Area delimited by Production regulations.

Grapes: Pinot Nero, 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 fruity vinous.

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

Alcohol content: 11% Vol.
Total acidity: 5,7 - 5,9 g/l
Residual sugar: 11 - 13 g/l

Serving temperature: 7-8° C.

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