

**ROSÉ BRUT
VINO SPUMANTE
LINEA TOP C**



Classification: Rosé Brut
Vino Spumante

Area of origin: Veneto - area defined by Production regulations.

Grapes: Pinot nero and Merlot.

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 colour tending to pale claret.

Aroma: Typical fruity vinous scent.

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

Alcohol content: 12% Vol.
Total acidity: 5,6 - 6,0 g/l
Residual sugar: 8 - 12 g/l

Serving temperature: 7-8° C.

Gastronomic match: 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.

Awards: Commended - Decanter 2018
Bronze Medal - IWC 2018

