

SPARKLING ROSÈ



A fresh, crunchy, delightful sparkling rose ideal for all year around, to accompany an aperitif, a fruit or chocolate dessert.

Grape variety

Raboso grapes Made with organic grapes

Vinification

in white, the must is immediately separated from the skins in order to create a vibrant rosé color and give it freshness and fragrance. Fermentation is natural with selected yeasts at a controlled temperature.

Drinkability

2 years

Organoleptic examination

Deep and bright pink colour and lively scent, with a fruity, elegant perfume. Fresh, pleasant with hints of wild strawberry.

Suggested serving temperature

6-8° C

Food paigings

Ideal with fresh cheeses and cured meats, superlative with fish as well. Always pleasant as aperitif and between meals.

SugarFormatAlcohol content18 gr/l750 ml11%VOL

Total acidity Pressure 6 gr/l 2,5 atm

Certifications

Organic, Biodynamic from 2020.



