

CUVÉE ROSÉ **BRUT**

Cod. 010 A very pleasant Rosé sparkling wine with a bright colour and lively bubbles.

TECHNICAL DATA

Grapes: 84% Glera - 16% Incrocio Manzoni Moscato Rosa
Production Area: Veneto Region, Province of Treviso

Soil: Clayey flatland
Vineyard Exposure: South
Vineyard Height: 150 m above sea level
Training System: Double overturned
Production u/ha: 18,000 kg.

Vintage: September
Vinification: This wine is first obtained in its still form from grapes that are crushed and cryomacerated according to the Gianfranco Follador[®] Method, then carefully fermented.

Sparkling Wine Production Process: The second fermentation occurs in an autoclave according to the Martinotti method (Charmat) followed by a long refinement on the yeasts at 0°.

ORGANOLEPTIC PROFILE

Colour: Bright pink with fine and persistent bubbles.
Bouquet: Fruity, with strong nuances of apple, pear and apricot. Flower scents are recognisable, in particular lime.
Flavour: Well structured, balanced acidity and savouriness with a final dry taste.
Recommended Food: Excellent for aperitifs and cocktails, during the entire meal with fish and shellfish dishes.
Serve at: 8° C (46° F)

ANALYTICAL DATA

Alcohol Content: 11,5°
Residual Sugars: 10 g/l
Total Acidity: 5,5 g/l
Pressure: 5,5 bar
Format: 750 ml

NUTRITION FACTS Nutrients Per serving (one glass) 100ml

Energy: 274 KJ / 67 Kcal
Protein: <1 g
Fat: <1 g
Carbohydrate: 1,0 g

