

Cod. 010

## Spumante Cuvée Rosé Brut

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

