

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:	150m above sea level
Training System:	Double overturned
Production u/ha:	18,000 kg
Vintage:	September
Sparkling Wine Production Process:	This wine is a blend of Glera and Moscato Rosa of the same year. Secondary fermentation at controlled temperature of 16-18° in autoclave for about 40 days with the addition of select yeasts.

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:	8/9° C (46°/48° 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:	272 KJ / 66 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,0 g

