

Cod. 023

Rosé “Vita Rosa” Legatura Spago

A feast of rosy bubbles.

TECHNICAL DATA

Grapes:	This wine is made with a mix of white and red grapes that are selected to obtain a fresh and lively product.
Production Area:	The grapes come only from the Veneto Region.
Soil:	Flatland, clayey but slightly calcareous.
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:	On the skins with a brief contact between the skins and the must in order to obtain the rosé colour. Secondary fermentation at controlled temperature in autoclave for about 30 days and with the addition of select yeasts.

ORGANOLEPTIC PROFILE

Colour:	Intense pink with fine and persistent bubbles.
Bouquet:	Richly fruity with clear nuances of lime, wisteria and acacia.
Flavour:	Of citrus fruit, with a nimble and harmonious body and a dry final taste.
Recommended Food:	Excellent for aperitifs and cocktails, it is ideal for light dishes and fish or vegetables.
Serve at:	8/9° C. (46°/48° F)

ANALYTICAL DATA

Alcohol Content:	11.5°
Residual Sugars:	12 g/l
Total Acidity:	5.5 g/l
Pressure:	2,2 bar
Format:	750 ml

NUTRITION FACTS

Nutrients Per serving (one glass) 100ml

Energy:	274 KJ / 68 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,1 g

