

Cod. 023

Rosé “Vita Rosa” Legatura Spago



The pink bubbles of “Vita Rosa” are a wealth of rich notes of citrus with a dry finish.

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, slightly calcareous.
Vineyard Exposure:	South.
Vineyard Height:	150 m 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. Primary fermentation at controlled temperature in autoclave for about 30 days with the addition of selected 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 lean and harmonious body and a dry final taste.
Recommended Food:	Excellent as aperitif and for cocktail, it is ideal for light dishes based on fish or vegetables.
Serve at:	8° C. (46° F)

ANALYTICAL DATA

Alcohol Content:	11.5°
Residual Sugars:	13 g/l
Total Acidity:	5.5 g/l
Pressure:	2,2 bar
Format:	750 ml

NUTRITION FACTS

Nutrients Per serving (one glass) 100ml

Energy:	278 KJ / 68 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,1 g

