# Vino spumante Rosè extra dry MILLESIMATO




[Atmosphere ( 75 cl )], [11,5% vol]

**TYPE OF WINE**

Sparkling rosè wine EXTRA DRY millesimato

**MAIN GRAPES**

Italian red grapes suitable for the production of sparkling wine, of a single vintage

**PRODUCTION AREA**

Grapes coming in particular from the North Italy and Central Italy

**SOILS**

Well exposed, calcareous clayey soils, which give to the grapes a natural acidity ideal for the production of sparkling wine

**HARVEST**

Depending on the vintage harvest takes place between the end of August and beginning of September in order to ensure the right grape maturity and a good acid content

**Vinification**

After a short maceration of the grapes on the skins, follows the soft pressing of the grapes and fermentation in stainless steel tanks at controlled temperature in order to maintain the natural aromas of the grapes and obtain a basic wine rich in acids and perfumes.
The secondary fermentation (foam fermentation) takes place with the inoculation of selected yeasts in stainless steel tanks at controlled pressure and temperature (pressure-tank) following the Charmant method.

**COLOUR**

Brilliant, light pink. Fine and persistent perlage.

**BOUQUET**

Intense and delicate perfumes, with pleasant fruity notes, scent of wild rose and wild strawberries and a pleasant sensation of harmonious complexity.

**TASTE**

Dry taste, softened by a slightly sweet note and characterised by a fresh, velvet and fruity. Floral scents of wild rose and fruity notes of cherry and wild strawberry. Full in the mouth with a long and persistent after taste.

**FOOD PAIRING**

Rosè wines, served chilled out, are ideal to be served with summer dishes such as salads, light appetizers, fresh pasta or reis with vegetables. Perfect with cheeses, raw or fried fish, fish shell or soups. Thanks to the softness and acidity, they fit in perfectly with tomatoes-based dishes: a good combination is to enjoy rosè wine together with pizza.

**SERVING SUGGESTION**

5-6°C

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