

## Fragolino rosato

### TYPE OF WINE

Aromatised wine-based drink

### DESCRIPTION

The sparkling wine, obtained with the secondary fermentation in pressure tanks (Charmant methods), is blended with all other ingredients according to a traditional receipt secretly transmitted by Contri's family from generation to generation.

### COLOUR

Brilliant rosè

### BOUQUET

Pleasant and fresh fruity notes with an intense aroma of gooseberries, fresh strawberries and slightly acidulous currant.

### TASTE

Its pleasantly sweet taste is suitable for all palates. Semi-sparkling, with a good acidity which makes this wine well balanced, it reminds the freshness of wild strawberries and the acidic flavour of currants.

### FOOD PARING

It a fresh beverage, a thirst quenching drink, ideal for every occasion, with appetizers or with desserts at the end of the meal. Well suited to fruit salads, ice cream, cakes and dry pastry.

### SERVING SUGGESTION

Il Fragolino has to be served preferably chilled at 5-6°C, to appreciate the pleasant sweetness and the unmistakable fresh fruit note.

### ALCOHOL CONTENT

10,0%



[Emiliana ( 75 cl )], [10% vol ]



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