# 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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