Fragolino rosato spago



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]

Stabilimento di Cazzano
Via L. Corradini 30/A
37030 Cazzano di Tramigna (VR)

CONTRI
SPUMANTI S.P.A.

Stabilimento di Campogalliano
Via S.Ferrari 44
41011 Campogalliano (MO)