

## ROSATO FRIZZANTE I.G.T. VENETO

**Variety:** RABOSO, PINOT NERO AND CABERNET IN VARYING PERCENTAGES DEPENDING ON THE VINTAGE.

**Production zone:** ALLUVIAL BASIN OF THE PIAVE RIVER, TO THE SOUTH EAST OF TREVISO.

**Terroir:** MAINLY CLAY-CALCAREOUS COMPRISING 25% SAND, 50% LIME AND 25% CLAY.

**Training system:** SYLVOZ WITH A YIELD OF 16,000 KG PER HECTARE.

**Harvest period:** HAND-PICKED INTO CRATES IN LATE SEPTEMBER.

**Vinification:** LIGHT MACERATION OF THE STRIPPED GRAPES, FROM 1 TO 2 DAYS. COLD SETTING AND FERMENTATION AT A CONTROLLED TEMPERATURE OF 16-17°C. REFERMENTATION IN AUTOCLAVE, CHARMAT METHOD, FOR ONE MONTH BEFORE BOTTLING.

**Sensory characteristics:** THE ROSATO IS A YOUNG WINE, LIVELY AND CHEERFUL. IT EXPRESSES FRESHNESS WHILST KEEPING ITS FRAGRANCE; ITS COLOUR IS DEEP ROSE YET TRANSPARENT, POSSESSING A VERY FINE PERLAGE WITH STRONG, EXPRESSIVE AROMAS OF STRAWBERRY AND RASPBERRY.

**Food pairings:** IDEAL SERVED AS AN APERITIF, WITH ANTIPASTO AND FISH BUT ALSO JUST WITH FRIENDS.

SERVE AT 6-8°C IN GLASSES WITH MEDIUM-SIZED BOWLS.



*Rosè wines can offer enviable versatility even as a table wine and provide an extremely balanced and interesting eno-gastronomic combination. For food, when a white wine is not enough and a red wine is simply too much, often the best solution is provided by a rosè.*

**Alcohol:** 11,50% vol.  
**Total acidity:** 6,0 g/l  
**Sugar residue:** 10,8 g/l  
**Sulphites:** 79 mg/l



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N. 1308/13  
CAMPAIGN FINANCED ACCORDING TO CE REGULATION NO. 1308/13