

## SWEET ROSÉ SEMI- SPARKLING WINE

### WINEMAKING

The three varieties of grapes are combined and crushed with light maceration on the skins for 4/5 hours at a temperature of 10°C. After a partial decanting, the must is fermented with selected yeasts at a controlled temperature of 16-18°C. After this phase, the wine is placed in stainless steel tanks. To make it sparkling, a second fermentation takes place in a pressurized tank with specific yeasts that enhance the aroma.

### TASTING NOTES

Semi-sparkling wine with the delicate colour of a rose petal and pleasant fragrances of strawberries and red fruits.

### PAIRING

It goes well with a wide variety of modern cuisine. Also excellent as an aperitif. Serve cold at 6-8°C.

### PARTY LIKE AN ITALIAN

A selection of fresh, light semi-sparkling wines obtained thanks to a vinification that enhances aromas and fragrances. Excellent for aperitifs, brunches and family toasts.



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**Geographic area**  
Veneto hills

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**Alcohol by volume**  
11 %

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**Grapes/Blend**  
Pinot Bianco, Pinot  
Nero, Chardonnay

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**PH**  
3.20  
**Total acidity**  
6.00 g/l

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**Harvesting period**  
Mid-September

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**Residual sugar**  
50.00 g/l