



## ROSÈ EXTRA DRY



**Type:** Rosé

**Classification:** Sparkling extra dry

**Vine:** Produced with the best red grapes

**Production:** Hills in the province of Vicenza

**Soil:** Calcareous

**Altimetry:** 300-400 mt

**Vigneto:** Guyot

**Climate:** Long and not too dry summer. Rainy winters with mild temperatures.

**Grapes harvest:** Beginning of September

**Vinification:** Rosé vinification, with separated variety and short maceration for 24-36 hours at 8°-10°C. First fermentation occurs inside steel vats at controlled temperature, where selected yeasts are added. The wine becomes bubbly inside low-temperature pressure tanks.

**Colour:** Shade rose reminding the colour of peach blossom and rose.

**Scent:** Intense, fruity complex and reminding the scent of flowers and small fruit of ripe passion fruit.

**Flavour:** Pleasantly acidity and fresh flavour. Full-bodied with a harmonious taste.

**Alcoholic degree:** 11,5% vol.

**Pairing:** Excellent as aperitif and served with fried vegetables, sea food salad and fish courses in general.

**Service temperature:** 8-10 °C