

BUBBLY ROSÉ WINE IGT VENETO

ORGANIC & VEGAN CERTIFIED WINE

PRODUCTION AREA

Veneto region

GRAPES

Blend of red grape varieties

VINIFICATION

Following a brief maceration on the skins, a soft pressing and a traditional white vinification are carried out at a controlled temperature to preserve the quality of the product. In a second moment the secondary fermentation (aka Prise de Mousse or Foam Creation) takes place in sealed tanks for 20 days. Atm. 2,5.

WINE CHEMISTRY

ABV: 11%

ORGANOLEPTIC NOTES

Soft pink colour with bright reflections. Floral, it also has recognizable fruity notes. Delicate structure characterized by a good, sweet flavour and softness and an excellent persistence.

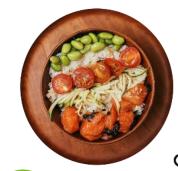
SOMMELIER NOTES

Serving temperature: 4-6°C

Food pairing: ideal as aperitif and to be paired with light starters. Excellent with Vegan sushi, Poke and Vegetable tempura as well as Chocolate-based cakes.

AVAILABLE SIZES

250 ml





ORGANIC











GLUTEN FREE

