



BUBBLY ROSÉ WINE IGT VENETO

ORGANIC & VEGAN CERTIFIED WINE

PRODUCTION AREA

Veneto, in the heart of Treviso plain

SOIL

Loose soil, with good presence of skeleton

GRAPES

Blend of red grape varieties which are harvested during the first half of September.

VINIFICATION

Following a brief maceration on the skins for 24 hours, a soft pressing is carried out. Fermentation takes place at a controlled low temperature (17°C) to preserve the fresh notes of the product. Subsequently the wine goes through the second fermentation in pressurized steel tanks for around 30 days by inoculating selected yeasts. Atm. 2,5.

WINE CHEMISTRY

ABV: 11% vol

ORGANOLEPTIC NOTES

Soft pink color with bright reflections.

Floral and fruity notes, where fruits are recognizable.

Delicate structure characterized by a good, sweet flavor 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 and poke and vegetable tempura.

AVAILABLE SIZES

250 ml



ORGANIC



VEGAN



GLUTEN FREE



EXTRAS FREE



NON-GMO

