

Rosè

Sparkling Wine Extra Dry



SOIL

Pebbly plain with red clay deposits of moraine origin, Central Friuli region



GRAPE GROWING

Double Guyot training system with a vine density of 3,500 vines/ha.



VINIFICATION

Separate soft pressing of the two grapes and first fermentation in stainless steel tank. Assembling and second fermentation in pressure tank – Method Martinotti. Filtration and bottling.



ALCOHOL - RESIDUAL SUGAR - TOTAL ACIDITY*

11.00 % vol. - 13.00 g/L - 5.50 g/L
* indicative values



TASTING NOTES

The grapes are harvested separately, and the resulting must ferments in stainless steel tanks. The base wines obtained are then blended and transferred to an autoclave to carry out the second fermentation. After a short maturation period, the resulting sparkling wine is filtered and bottled.



PAIRING AND SERVICE SUGGESTIONS

Passepartout, its versatility allows to different pairings: freshwater fish, seafood, fresh cheeses, but the maximum performance is with pizza margherita. Preferred service temperature ranges from 4° to 6 ° C in a thin flute-style glass with good opening.



AGEING POTENTIAL

3 years if stored in ideal conditions.



BOTTLE SIZES

0.75 L