



# Sparkling Rosè

Brut

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**Classification:** Rosè sparkling wine

**Provenience:** Cessalto Area

**Grapes:** Glera, Pinot noir

**Growth system:** Sylvoz

**Maximum yield per hectare:** 150 q per hectare

**Harvest:** mechanized

**Vinification:** soft cold crushing and pressing

**Refermentation Method:** 60 days in ox tank (Charmat method)

**Alcohol gradation:** 11,5% vol.

**Residual sugars:** 8 gr/litre

**View:** fine and persistent perlage, elegant pale salmon rosè color

**Smell:** unsuspected intensity, intense flavour of small red fruits

**Taste:** very fresh with its strong attack. In the mouth comes back the flavour of red fruits and wild rose

**Food pairing:** this cuvée is the perfect companion for every moment of the day.

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Available sizes



**0,75 l**