

VITAE



Sparkling rosè

Brut



Classification: Rosè sparkling wine

Provenience: Cessalto Area

Grapes: Manzoni Rosso 2.15 and 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 rosé 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.

Available sizes



0,75 l