

# CASANOVA



Sparkling rosè

brut



**Classification:** Casanova Rosè  
Spumante Brut Metodo Classico

**Provenience :** Cessalto Area

**Grapes:** 100% Raboso del Piave

**Growth system:** cordon

**Maximum yield per hectare:** 80 q per  
hectare

**Grape harvest:** exclusively by hand

**Vinification:** soft pressing with the whole  
grapes

**Refermentation method:** Methode  
Campenoise, 36 months sur lie

**Alcohol gradation :** 12,5% vol.

**Residual sugars:** 6 gr/ litre

**View:** antique pink with elegant fine perlage

**Smell:** bread crust, pan brioche that evolves into  
raspberry and plum

**Taste:** intense freshness that brings in the mouth the  
nose aromas of red fruits

**Food pairing:** this wine is the king of the Happy Hour.  
Its complexity also perfectly pairs with refined fish finger  
food.

## Available sizes



0,75 l



1,5 l