



ROSÈ Frizzante

Semisparkling Rosè

Unfiltered



Classification: unfiltered rosè - Frizzante

Provenience : Motta di Livenza Area

Grapes: 100% Raboso

Growth system: cordon

Maximum yield per hectare: 170 q per hectare

Grape harvest: exclusively by hand

Vinification: maceration on the skins for 3 hours, soft cold crushing and pressing

Refermentation method: natural refermentation in bottle

Alcohol gradation : 10,5% vol.

Residual sugars: 0 gr/ litre

View: light red, slightly cloudy because of bottle refermentation

Smell: intense scents of ribes and pomegranate with a light note of acacia honey

Taste: intense, fresh and with a silky sapidity

Food pairing: perfect with tuna tartare or Sashimi.

Available sizes



0,75 l