

Vitae

Cuvée Rosé Brut

Classification: Rosè sparkling wine

Provenience: Cessalto Area

Grapes: Manzoni Rosso 2.15 and Pinot noir

Growth system: Sylvoz

Maximum yeald per hectar: 150 q.li per hectar

Harvest: mechanized

Vinification: soft cold crushing and pressing

Refermentation method: 60 days in inox tank (charmat method)

Alcohol gradation: 11,5% vol.

Residual sugars: 8 gr/litre

View: fine and persistent perlage, elegant rosé colour

Smell: unaspected 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.



Service Temperature: 6-8°C

