



## ROSÉ MILLESIMATO

**Geographic area:** Conegliano and Valdobbiadene

**Grapes:** Carbernet Sauvignon 20%, Merlot 10%, Marzemino 70%

**Production technique:** in bianco”, i.e. soft pressing of grapes and then fermented at a controlled temperature of 20° C, with short time contact on grape skins. It becomes a very fine sparkling thanks to a slow second fermentation in large closed stainless steel tanks at 12-14° C over a period of 2 months.

**Tasting notes:** A vibrant rosé with an elegant light color, with a fine and a delicate perlage. On the nose it is pleasant, intense and fruity with aromas of ripe strawberries and raspberries. On the palate it is soft and smooth with with a nice crisp texture.



**Pressure:** 5.5 atm

**Sugar residue:** 10,0 g/l

**Alcohol by volume:** 11,5% vol

**Serving temperature:** 5 - 7° C

**Food pairings:** excellent as an aperitif and for desserts; pairs superbly with pastas and fish-based risotto dishes.

