

900

SPUMANTE ROSÉ EXTRA DRY

GENERAL FEATURES

DENOMINATION: Sparkling wine
VINEYARD VARIETY: Blend of white and red grapes
HARVEST PERIOD: First decade of September
VINIFICATION: White vinification, with soft pressing.
ALCOHOL FERMENTATION: In stainless steel.
SPARKLING: Second fermentation in autoclave, with
Martinotti-Charmat method 30 days.

CHEMICAL INFORMATION

Alcoholic Gradation: 11% vol.
Total Acidity: 5,5 mg/l.
Sugar: 14-15 gr./l. - Extra Dry
Ph: 3,20
Overpressure: 5,5 bar

SPECIAL FEATURES AND PAIRINGS

This particular sparkling wine has a pale pink color and purple reflections.
On the nose it's delicate and fragrant, fruity with hints of strawberry, raspberry and rose. The taste is particularly structured and complex, contrasting the marked acidity with a balanced sugar content.
The Rare Rosè is a perfect blend of our best white and red grapes. It is particularly suitable for lunches based on fish, shellfish or white meats, it is also ideal to accompany fresh happy hours.

SERVICE TEMPERATURE

6-8 °C



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