

Spumante Rosé Extra Dry COD.23S080010

Grape Variety: Blend of white and red grapes Area of Origin: Veneto, Italy

Actual alcoholic title: 11% vol. Residual Sugar: 15-17 g/l

Description: Sparkling rosé wine obtained from a blend of selected red grapes vinified in rosé; natural refermentation made according to the Charmat method.

Light pink colour with cyclamen tints, fine and persistent perlage.

The fragrance is fruity with strawberry scents. The taste is fresh, delicate and harmonious.

Food pairings: For an engaging aperitif, it pairs well with salami and cheese or meat dishes. Try it with risotto of mixed berries.

Serving Temperature: 7-9°C



Available in size 0,75 L

(Case ean code	Bottle ean code	Capacity	Bot. per case	Cases per euro pallet	Cases per layer	Number of layers
8	8010719001511	8010719000880	75 cl	6	96	16	6

The product is not intended for children nor for other subjects at risk. Contains sulphites.

