



Roseo

VINO SPUMANTE ROSE'

Brut



5-7 °C
SERVICE
TEMPERATURE



35-40 K
ANNUAL
PRODUCTION



11,5%
ALCOHOL



10-12
RESIDUAL
SUGAR (G/L)



5,8
TOTAL
ACIDITY (G/L)



0,75 l
SIZE



6
BOTTLES

PROFILE:

FLORAL	● ● ● ● ●
FRUITY	● ● ● ● ●
MINERALITY	● ● ● ● ●
SMOOTHNESS	● ● ● ● ●
FOAM	● ● ● ● ●

RACCOMANDED GLASS



Flûte

GRAPES VARIETIES

White and red native grapes

VINEYARDS AND AGING

The vineyards are grown on medium textured clay soil.

VINIFICATION AND AGING

Soft pressing of grapes, cold settling of the must (5-7°C) and start the fermentation at controlled temperature of 18°C. Next fermentation in autoclaves (steel) at temperature of 15°C for 30 days and rest on the lees for 30 days. Refined in bottle for 20 days before entry into the market.

WINE LAYOUT AND PAIRINGS

Strong fruity perfume, fresh taste and strong flavor of red berry, especially wild strawberry. Perfect with appetizer and fish dishes. Excellent as an aperitif.

FOOD PAIRING



Fruit salad



Chicken stripes with pomegranate



LE MANZANE®