



LEMANZANE®

RÒSEO SPUMANTE BRUT

Vino Spumante Rosè Brut





PROFILE:

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




FLUTE


5-7 °C
SERVICE
TEMPERATURE


35/40
MILA
PRODUCTION
PER YEAR


11,5%
ALCOHOL


11-12
RESIDUAL
SUGAR (G/L)


5,8
TOTAL
ACIDITY
(G/L)

GRAPE VARIETIES

Glera+ Merlot + local grapes

VINEYARDS AND TYPE OF LAND

The Vineyards are grown on medium textured clay soil. Harvest: hand picked from late August to early September

VINIFICATION AND AGING

Soft pressing of grapes, cold settling of the must (5-7°C) and start the fermentation at controlled temperature of 16/18°C. Next fermentation in autoclaves (steel) at a temperature of 15° C for 50 days and rest on the lees for 30 days. Refined in bottle for 40 days before entry into the market.

WINE LAYOUT AND PAIRINGS

Strong fruity perfume, fresh taste and strong flavor of red berry. Perfect with appetizer and fish dishes. Excellent as an aperitif. Served at 5-7° C.

Via Maset, 47/B - 31020
S. Pietro di Feletto (TV)

Tel. +39.0438.486606
Fax +39.0438.787881

lemanzane.com