

FRIZZANTE ROSÉ Special Cuvée



This semi Sparkling Rosé wine is made with Glera and Raboso organic grapes.

TECHNICAL SPECIFICATIONS

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| denomination | Frizzante Rosé |
| grapes | Organic grapes: 90% Glera e 10% Raboso |
| vineyard location | La Jara vineyards are located on the hillside slopes of Conegliano and Valdobbiadene. |
| terroir | Our lands are constituted of stones, which accumulate heat during the day to return it back slowly during the night, exalting the fresh and various fragrances of the grapes. |
| growing technique | Sylvoz |
| vinification technique | Natural re-fermentation in stainless steel tank using the "Martinotti - Charmat" method. |
| alcohol level | 10.00 % Alc./Vol. |
| sizes available | 0.375L; 0.75L |



ART. 217
String closure

TASTING NOTES

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| appearance | Bright pink |
| nose | Delicate scent of strawberry and raspberry. |
| taste | It is fresh and fruity with gooseberry and redcurrant flavours. |
| service | It should be served at 6-8° C. Uncorked at the last minute, just before drinking it. |
| food matching | Perfect as aperitif. Ideal with soup, risotto, salads, pasta and pizza. |