



## CUVÉE ROSÉ

Vino Spumante Rosé Brut  
MILLESIMATO

Product:	Sparkling wine Brut Rosé
Cuvée:	84% Prosecco - 16% Moscato rosa
Sparkling-making process:	Fast Charmat, minimum two months
Organoleptic characteristics	
Colour:	Rosé with bright
Perlage:	Purplish reflections
Bouquet:	Fine and persistent
Flavour:	Aromatic, intense, generous and elegant with flowers hints of violet bouquet Dry and well-balanced
Analytical data	
Alcohol:	11% vol.
Total acidity:	5,5 gr./l.
Residual sugar:	11 gr./l.
Gastronomic combinations:	Excellent as aperitif, to accompany any meal, with courses of fish and unique with cured pork meats
Serving temperature:	5-6 °C in flute glass