

PASSION MORENA

RED SPARKLING WINE

Millesimato

DRY



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|------------------------------|---|
| Type: | Dry red sparkling wine |
| Variety: | Blend of grape varieties from Northern Italy |
| Growing method: | Spurred cordon |
| Harvest: | End of September |
| Vinification: | Red with 6-7 days' maceration on the skins at low temperature |
| Processing method: | Short charmat, minimum 60 days |
| Organoleptic characteristics | |
| Colour: | Intense violet red |
| Perlage: | Fine and lingering |
| Scent: | Intense with hints of strawberry, peach, capsicum pepper, blackberry and raspberry |
| Flavour: | Intense and soft with shades of red fruit |
| Analysis | |
| Alcohol: | 10% vol. |
| Total acidity: | 6 g/lt. |
| Sugar: | 19 g/lt |
| Serving suggestions: | Ideal as an aperitif, excellent with cold cuts and fatty food such as tripe and eel |
| Serving temperature: | 4-6 °C. |

VARASCHIN MATTEO & FIGLI SNC

Strada Chiesa, 31

31049 San Pietro di Barbozza - Valdobbiadene (TV) - Italy

Tel. +39 0423 973553 - Fax +39 0423 971758

www.varaschin.com - info@varaschin.com