



ROSÉ SPUMANTE BRUT - SCAGLIETTI BOTTLE

~ brut sparkling Rosé ~





— ROSÉ SPUMANTE BRUT - SCAGLIETTI BOTTLE —

~ brut sparkling Rosé ~

Product details :












TYPE	brut sparkling Rosé
CLASSIFICATION	high quality sparkling wine
APPELLATION	Emilia and Veneto areas
SOIL	soft and sandy alluvial soil, calcareous marls and silts
GRAPE VARIETY	40% Lambrusco 45% Pinot Nero 15% Chardonnay
TRELLIS SYSTEM	spalliera, cordone speronato, archetto
HARVEST TIME	end of August, beginning of September
VINIFICATION	vinified in rosé with soft crushing and fermentation in stainless steel tanks under controlled temperature of average 18 °C and following taking foam by natural fermentation of Charmat method
FOAM	fine and persistent
COLOUR	intense pink
BOUQUET	fruity, elegant and persistent
TASTE	dry, smooth and slightly tannic
SERVING TEMPERATURE	8-10° C
FOOD MATCHES	great versatility, it can be served as an aperitif or it can also pleasantly accompany throughout the meal, particularly along seafood dishes. Perfect when matching soft cheese.



ROSÉ SPUMANTE BRUT - SCAGLIETTI BOTTLE

~ brut sparkling Rosé ~

Logistic Data :

 ml		 cm	 kg					 EAN	
			Gross Weight	Net Weight	n. 	 kg	 cm		
750	6	28x19x32,5h	9.000	4.500	80 (5x16)	720.00	175	8008920309052	