



Corte Bacaro®

ROSATO FRIZZANTE VENETO ORIENTALE IGT

Name:	ROSATO FRIZZANTE VENETO ORIENTALE IGT
Variety:	100% Refosco (first pressing)
Soil:	Alluvial silt and clay.
Vine training method:	Sylvoz
Vine density per hectare:	2500-3500
Harvest:	Second ten days of September.
Vinification:	Refosco grapes are macerated and then the first pressing must is drawn off after approximately 24 hours. The wine is then fermented on selected yeasts in steel tanks at controlled temperature.
Maturation:	Held in steel tanks at controlled temperature.
Method:	Natural second fermentation on selected yeasts in pressure tanks for 25-30 days.
Residual sugar:	29 g/l.
Alcohol content:	11.5 % vol.
Colour:	Bright pink.
Aroma:	A young, modern wine. Its scent recalls strawberries, cherries and roses.
Flavour:	Sweetish, fresh and fruity.
Serving temperature:	10-12 °C.
Serving suggestions:	Ideal as an aperitif or with light first courses, seafood and boiled meat.



Società Agricola Corte Bacaro
di Bellia & C. ss