

ROSATO FRIZZANTE

**Appellation:**

I.G.P. Trevenezie

Variety:

100% refosco (free-run must)

Time of harvest:

Second decade of September



Vinification and aging

The refosco grapes are macerated, after which - about 24 hours later - the free-run must is drawn off and fermented in stainless steel tanks at a controlled temperature with selected strains of yeast. Stored in stainless steel vats at a controlled temperature. It is re-fermented naturally using selected strains of yeast in pressure tanks for 25-30 days.

Tasting notes

Deep pink in colour. A young, modern wine. Its scent is reminiscent of strawberries, cherries and roses. Medium-sweet, fresh and fruity.

Pairings and serving tips

Ideal as an aperitif or as an accompaniment to light first courses, seafood and boiled meats.

Serving temperature

10 - 12 °C

Alcohol content: 11 to 12 % Vol. (depending on the vintage)