



## *Rosé extra dry*

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### GRAPE VARIETIES

*Raboso Piave 50%, hybrid Manzoni 13.0.25 50% (hybrid Manzoni is a vine crossbred from Raboso Piave and Moscato d'Amburgo)*

### WINEMAKING

*Martinotti-Charmat method.*

### ANALYTIC DATA

*Sugar content: 15 g/L.*

*Alcohol content: 12.5 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Bright rosé with purple reflections.*

*The decisively intense aroma of this wine is both flowery and fruity, with a clean overtone of strawberry.*

*The flavour has the virtue of being dry and with a long persistent finish.*

### GASTRONOMY

*Ideal as aperitif, it pairs very well with finger food especially with salmon.*

*Serving temperature 10–12 °C*

### AVAILABLE FORMATS

*75 cl*

