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# ROSATO SPUMANTE

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EXTRA DRY

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## Tasting notes

Colour: bright cherry red. The perlage is fine-grained and persistent.

Bouquet: aromatic nose with hints of red berries like red currants and raspberries

Taste: fruity palate, very well-balanced and stylish in its exquisite and delicate sweetness. Pleasant acidity, long lasting finish.

## Food pairing

Perfect as an aperitif, this wine is superb with raw fish dishes, shellfish and fruity desserts, sweets and pastries

## Grape variety

80% Raboso Piave – 20 % Incrocio Manzoni

## Appellation

Rosato spumante extra dry

## Production area

Treviso district

## Alcohol

11,5 %

## Service temperature

6-8 °C

## Bottle size

750 ml



Italian  
Wine  
Atelier

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