



# “NESIO” RABOSO ROSÉ

SPUMANTE BRUT METODO CLASSICO

## Tasting notes

This is a sparkling Rosé Brut produced using the classic method from Raboso grapes. It has a delicate bouquet of recalls lemon, pink grapefruit, cherry and bread crust. Brilliant rosé with violet highlights colour and fine, persistent perlage with fresh, dry, fragrant and persistent flavour.

## Aging

Fermentation Rosè. Aging Brut pas dosé. 24 months in the bottle in contact with the lees, dégorgement after 30 months.



Grape variety

Raboso Piave



Vine

Training system Guyot



Appellation

Spumante Brut Metodo Classico



Production area

San Polo di Piave



Alcohol

13 %



Serving temperature

8 °C



Bottle size

Classic 0,75 L



Italian  
Wine  
Atelier

Via Roma Sinistra 134 - JESOLO, Venice - ITALY  
Tel. +39 0421 301632  
[www.iw-atelier.it](http://www.iw-atelier.it) [info@iw-atelier.it](mailto:info@iw-atelier.it)



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