



ROSATO SPUMANTE

EXTRA DRY

Tasting notes

Colour: lovely bright rosé colour

Bouquet: strawberry, raspberry and wild red fruits. Floral note of rose.

Taste: elegant fruity palate with a pleasant sweet and sour sensation

Food pairing

Perfect as an aperitif, matches well with light dishes in general; fish soups, grilled fish, shellfish, mushroom dishes and fruity deserts.



Grape variety

obtained from 100% refosco grapes after a short cold maceration in contact with the skins in order to obtain the characteristic bright rosé color.



Appellation

Rosato spumante



Production area

Villanova di Portogruaro area,
Venice province, Veneto region



Alcohol

11,5 %



Serving temperature

6-8 °C



Italian
Wine
Atelier

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