



## SPARKLING ROSÉ EXTRA DRY

### PRODUCER PROFILE

- **Region:** Veneto, Italy
- **Estate Founded:** 1969
- **Winemaker:** Fabio Zardetto
- **Total acreage under vine:** 88
- **Winery total production:** 2.5 mil bottles



### WINE DESCRIPTION

Dreamy Italian sparkling wine with soft pink tones evoking romantic Venetian sunsets. Handcrafted Spumante Rose made with Raboso Veronese, an indigenous variety from Veneto chosen for its velvety tannic structure, lively acidity and appealing color.



### TASTING NOTES

Elegant and expressive, this rose' presents a long stream of steady bubbles immersed in a lovely raspberry pink hue. Aromas of violets mingle with soft and delicately fruity aromas; the palate offers flavors of raspberries, blackcurrant and cherries with a long refreshing finish.



### FOODPAIRING

Great aperitif for its fragrance this Rose' is very enjoyable with a variety of foods thanks to its mouthwatering acidity and softness of the perlage. Great fold to prosciutto, salame and other cold cuts and Parmigiano Reggiano.

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### VINEYARD & PRODUCTION INFO

- **Production area:** Select Veneto Vineyards
- **Soil:** Various combinations of clay and chalky soils
- **Elevation:** 200 to 400 ft asl
- **First vintage produced:** 2010
- **Bottles produced of this wine:** 50,000 bottles.

### WINEMAKING & AGING

- **Varietals:** 100% Raboso Veronese
- **Fermentation vessels:** large stainless-steel vats (autoclavi)
- **Alcoholic fermentation:** 10-12 days at 64°F after a brief contact with the skins.
- **Sparkling fermentation:** 30 days at 59°F, one month on the lees, one month at 32°F before release.
- **Formats available:** 750 ml

### ANALYTICAL DATA

- **ABV:** 11%
- **Pressure:** 5+ ATM
- **Residual Sugar:** 16 g/l, Extra Dry
- **PH level:** 3.3
- **Acidity:** 5.6
- **Dry extract:** 20