



0,75l

Extra Dry Rosé *Cuvée*

GRAPE VARIETY: BLEND OBTAINED FROM SELECTED RED VARIETIES, WHICH UNDERGO FERMENTATION WITH BRIEF SKIN CONTACT.

HARVEST: EARLY HARVEST DURING THE FIRST HALF OF SEPTEMBER.

VINIFICATION: GRAPES ARE DESTEMMED AND GENTLY CRUSHED, FOLLOWED BY 12 HOURS OF MACERATION ON THE SKINS. AFTER A FIRST RACKING, GRAPES UNDERGO A SOFT PRESSING. THE FIRST ALCOHOLIC FERMENTATION OCCURS AT A CONTROLLED TEMPERATURE NOT EXCEEDING 16°C, THEN REFERMENTATION IS CARRIED OUT ACCORDING TO THE CHARMAT METHOD FOR A PERIOD OF AT LEAST 90 DAYS.

COLOUR: ELEGANT, BRIGHT AND SILKY ROSÉ, WHICH RESEMBLES PEACH BLOSSOMS.

PERLAGE: FINE AND PERSISTENT.

BOUQUET: FINE, WITH SCENTS OF WILD STRAWBERRIES, RED AND CITRUS FRUITS.

PALATE: SMOOTH-VELVET, HARMONIOUS, WITH A LONG AND FRUITY FINISH.

FOOD PAIRING: EXCELLENT AS APERITIF, WITH DELICATE APPETIZERS AND SEAFOOD DISHES, BUT ALSO A GOOD MATCH AT THE END OF THE MEAL WITH DESSERTS.

SERVING TEMPERATURE: 6°-8° C.

LONGEVITY: TO BE PREFERABLY ENJOYED YOUNG.

TECHNICAL DATA:

ALCOHOL CONTENT: 11%

RESIDUAL SUGAR: 12 Gr/L

ACIDITY: 6 Gr/L

NON-REDUCING EXTRACT: 22 Gr/L

PRESSURE: 6 ATMOSPHERE