ROSATO VINO FRIZZANTE IGT, VILLA DOMIZIANO

NV | Sparkling Wine



Case Size: 6

Lovely pink light sparkles. Stunning pink in colour with violet reflexes. Fruity on the nose with floral hints and notes of strawberry and cherry. Fresh and delicate with a very light perlage.

Vinification:

The grapes are harvested from hillside vineyards in the Veneto region. Soft pressing and fermentation at low temperature. The grapes are harvested from hillside vineyards in the Veneto region. Soft pressing on arrival at the winery and a slow fermentation at controlled temperatures in stainless steel takes place producing the 'Rosé' base wine. The wine is then filtered and the secondary fermentation process starts using the 'charmat' method in pressurised stainless steel tanks (autoclaves). In order to achieve the right balance of flavour, aroma, elegance, consistency and fine perlage. The wine is kept in tank from between 20 days to 3 months.

Grape Varieties: Glera| Pinot Nero| Raboso

Classification: IGT | ABV: 12.5 % | Closure: Mushroom Cork