

Rosè

Vino Spumante Rosato

Raboso Trevigiano Brut Organic/Vegan Wine



Tasting

Sinuous and persistent perlage, good acidic mark that gives freshness; harmonious.

On the nose: dog rose and raspberry scents.

Food pairing

This wine is perfect with important fishes and white meats, but also for an entire meal.

Description

Soft pressing, static decantation of the must, fermentation with selected yeasts at monitored temperature (16-18°C). Maturation in contact with fine lees in stainless steel for three months. Frothing is realized according to the Italian method in steel autoclaves. Microfiltration is made before bottling to divide the yeast cells from the Spumante wine.

Viticulture	Organic
Registered name	Spumante Rosato wine
Grape variety	Raboso Trevigiano
Residual sugars	12 g/l (Brut)
Alcohol	12%
Size	0,75l
Service temperature	6/8°C
Food pairing	Starter, aperitif, fish, cured meat
Type	Spumante wine
Winery	Bresolin
Region	Veneto

