



ROSÉ VENEZIA D.O.C. FRIZZANTE

Alcohol level: 11,00% in Vol.

Sugar content: 18 gr/l

Total acidity: 7,20 gr/l

PH: 3,20

Vinification:

Charmat

Finishing:

Residual sugar 1,8 g/l

Wineyard: Raboso Piave

Production area: San Polo di Piave, place San Giorgio (TV)

Yield per hectare: 120q/ha

Planting pattern: 275 x 125

Training system: Syluoz

A wine obtained with 75% Raboso Piave grapes and 25 % Merlot grapes. It is characterized by a fine and resistant perlage and a subtle rose with bright reflections.

It has a fresh and soft aroma, unique and typical of the Raboso grapes vinified in rosato, with a brief stay on skins in the press.

To be served at a temperature of 8-10° C.