

Vino frizzante
ROSÉ



PRODUCT GROUP *Semi-sparkling wines*

PROVENANCE Precenicco vineyards (Udine)

SOIL TYPE Clayey

GRAPE VARIETY Wine from red grapes

VINIFICATION Fermented without skin contact, mild pressing with separation of free-run must, temperature-controlled fermentation (16-18 °C)

SPARKLING WINEMAKING Metodo Charmat

AGEING Bottle ageing

ALCOHOL CONTENT 11% by vol.

TYPICAL CHARACTERISTICS It is a wine with a fine and intense bouquet obtained from the fermentation of red grapes without skin contact

PAIRINGS Goes well with cold and warm starters, first courses, white meat and grilled fish

SERVING TEMPERATURE Serve well chilled (8° C)

EAN CODE 8032869490144

TYPE OF PACKAGING Six-bottle carton

PACKAGING EAN CODE N/A



Baccichetto Vittorino, Paolo & Alessandro Società agricola semplice

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