



# DE FAVERI

— TERRE E VITE —

## ROSÈ SPUMANTE

### SELEZIONE BOTTIGLIA NERA - EXTRA DRY

*Natural sparkling wine with intense and delicate aromas. The small percentage of red Raboso grapes gives a pleasant roundness to the aftertaste.*

## PAIRINGS

*Excellent as an aperitif. Perfectly complements spicy foods, enhancing their exotic character with this elegant rosé. Also pairs well with fish soups containing tomato.*

## TECHNICAL DATA SHEET

### ORIGIN

From Glera and Raboso grapes of vineyards in the municipalities of Vidor and Volpago del Montello.

### VARIETY

Glera and Raboso.

### TRAINING SYSTEM

Cappuccina with 3x1 planting pattern and Guyot with 2.80x1 planting pattern.

### HARVEST TIME

Second half of September.

### VINIFICATION

Brief maceration on the skins before soft pressing.

### SPARKLING WINE PRODUCTION

With selected indigenous yeasts at a controlled temperature for 60 days.

### SPARKLING METHOD

Italian method (Martinotti) with sparkling in stainless steel autoclave through natural fermentation.

### PERLAGE

Fine and persistent.

### COLOR

Delicate pink.

### BOUQUET

Refined, delicate, with hints of berries.

### SERVING TEMPERATURE

6-8 °C

## ANALYTICAL CHARACTERISTICS

### RESIDUAL SUGAR

16 gr/l

### ALCOHOL

11,5% Vol

### ACIDITY

6,0 gr/l

### PRESSURE

5,5 bar

### EXTRACT

> 16 gr/l

## PACKAGING

1 BOX OF 6 BOTTLES 0,75 L

L 207 mm / A 333 mm / P 305 mm

1 PALLET / 5 rows of 70 cases

L 800 mm / A 1815 mm / P 1200 mm

AVAILABLE SIZES

0,75 Liters

