



750 ml
1,5l

Rosè Cuvée Dry

Persistent foam with fine and persistent perlage. The colour is a deep pink with lilac reflexes, the bouquet is characterized by fresh fruits with notes of pomegranate and peach. The taste is rounded and slightly sweet, perfect balance of acidity and sugar.

Grape Varieties

50% Pinot Grigio, 50% Raboso Piave

Alcohol Content

11% Vol.

Vinification Process

Soft pressing of the grapes, first fermentation at controlled temperatures, long secondary fermentation using the Charmat method

Location of Vineyards

Friulana coast and Marca Trevigiana

Terroir

Silty clay on a limestone base

Training System

Sylvoz e Modified Guyot

Plant Density

4,000/5,000 cq/ha

Production per hectare

135 q/ha

Residual Sugar

55 g/l

Best Served Temperature

10 - 12 °C