

SPUMANTE ROSATO BRUT



TECHNICAL SHEET

Category	Vino Spumante Rosato Brut
Alcoholic strenght	11% vol
Residual sugar	12g/l
Serving temperature	6-8°C
Kind of bottle	Special Champagne Flute 0,75 l
Winemaking	After a delicate pressing, the first fermentation is made with selected yeasts at a temperature of 16-18° C. The second fermentation happens in pressure tank and the wine remains in contact with lees

SENSORY ANALYSIS

Colour	Soft delicate pink with persistent and elegant perlage
Fragrance	Delicate with fresh flowers flavour
Taste	Delicate floreal lightly aromatic with intense flavour of rose petals
Gastronomic suggestions	Appetizers, soups, fish dishes, white meats



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