



CUVEE ROSE'

Colour: petal of rose

Varieties: 85% Glera, 15% Cabernet Sauvignon rosee

Production area: Valdobbiadene Hills, Conegliano

Soil: hill, clayey, calcareous

Climate: Mediterranean - cool

Ripening: 30th September

Vinification: in white/rose' with soft pressing. Maximum yield 70%

Sparkling process: Charmat method

Service temperature: 8°C

Total acidity: 5,5 g/l

Sugar residue: 10 g/l

Preservation: in a cool place, where the temperature should be lower than 15°C. Best used before the year of production, absolutely not later than 2 years

