

VIGNAROSA

COLLE UMBERTO 1813



ROSATO BRUT "AMORINO"

Obtained from the white vinification of red grapes, this wine, with its intense pink colour, achieves its sparkling status through the "Charmat" method. Its dry taste and pleasant aroma with hints of raspberry and strawberry make it the ideal companion for any dish. Excellent at any time.

To be served at 6 - 8 °C / Alcohol 11% vol.

COMMERCIAL DATA

TYPE	sparkling
TASTE	brut
COLOUR	bright pink resembling peach blossoms with purple hues, fine perlage
AROMA	a delicate aroma that brings to mind small red fruits like currant, raspberry and strawberry with floral hints
FLAVOUR	a fresh and pleasant taste, rightfully acidic with slight hints of wide berries

AGRONOMIC DATA

GRAPES USED	Cabernet franc, Cabernet sauvignon, Merlot and Raboso
VINEYARD LOCATION	Colle Umberto, northeast of the province of Treviso in Veneto
TYPE OF SOIL	medium texture from the Moraine hills
VINEYARD ORIENTATION	north - south
VINEYARD EXPOSURE	east
HARVEST PERIOD	September - October

OENOLOGICAL DATA

VINIFICATION	soft pressing of red grapes, white vinification with the traditional method at controlled temperature
SPARKLING WINE PRODUCTION PROCESS	Charmat method
REFINEMENT	in steel containers
MATURATION	about 30 days in bottle before marketing
ALCOHOLIC CONTENT	11% vol.
ACIDITY	5.3 - 6.3 g/l
SUGAR RESIDUES	10 g/l

OTHER DATA

GASTRONOMIC COUPLING	suitable for all types of dishes, especially shellfish, molluscs and freshwater fish, also excellent with white meats and pizza
SERVING TEMPERATURE	6 - 8 °C
CONSERVATION	keep in a cool place, away from heat and light

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