

**Appellation:**

Rosé - Extra Dry

**Variety:**90-95% Glera  
5-10% Pinot Nero  
(depending on the vintage)**Time of harvest:**

First and second decade of September

**Vinification and aging**

The wine is fermented in stainless steel tanks at a controlled temperature with selected strains of yeast. It is refined in stainless steel tanks at a controlled temperature. Using the Charmat method, the wine is naturally re-fermented on selected strains of yeast in pressure tanks for 40 days.

**Tasting notes**

The colour is a refined pink. This is a fresh and delicate wine with rose and wild strawberry notes. It features a smooth, fresh and fruity aftertaste.

**Pairings and serving tips**

Ideal as an aperitif or sipped with appetizers and light first courses.

**Serving temperature**

8 - 10 °C

**Alcohol content: 11-11.5% (depending on the vintage)**