

**ROSATO DEL VENETO FRIZZANTE IGT
“ALTANA”**



VARIETAL COMPOSITION: Cabernet

APPELLATION: Rosato del Veneto Igt

AREA OF PRODUCTION/ORIGIN: Italy,
veneto Region, alluvial planes of Piave

VINIFICATION: cabernet grapes vinificated in white, using the charmant method. The wine undergoes secondary fermentation in stainless steel tanks. This product symbolizes the value of tradition, expressed by the sparkling character of the wine and repropesed in this exclusive bottle.

BOTTLE: Spumante Collio White

ALCOHOL % tot : 11,50 vol.

TOTAL ACIDITY: 5,30 – 6,00 g/l

RESIDUAL SUGAR: 15-18 g/l

ORGANOLEPTIC FEATURES:

Colour: rose-coloured tending to the cherry colour

Flavour: fruity, fine and delicate

Taste: dry and harmonious

Culinary suggestion:

Excellent as aperitive, with salami hors d'oeuvres,
fish dishes and fresh cheese

Preservation time : 12-18 months

Serving Temperature: 10-12° C