

Duse Spumante ROSÉ BRUT

A clean and immediate sparkling wine with a fine and persistent perlage. Intense fruity notes prevail, accompanied by delicate and elegant hints of vanilla and rose. All is harmoniously balanced in a clear and fresh profile.

<i>Colour:</i>	Pale pink with golden reflections
<i>Perlage:</i>	Fine and persistent
<i>Taste and olfactory sensations:</i>	Clean and immediate; dominant fruity notes with pronounced hints of wild strawberries. Elegant and subtle notes of vanilla and rose complete the bouquet.
<i>Pairings:</i>	Excellent as an aperitif
<i>Alcohol content:</i>	12.5% VOL
<i>Residual sugar:</i>	8 gr/l
<i>Acidity:</i>	6,5 gr/l
<i>Pressure:</i>	4,5 bar
<i>Extract:</i>	22 gr/l
<i>Serving temperature:</i>	4-6°C
<i>Grapes:</i>	Recantina, Merlot, Cabernet, and Barbera
<i>Training system:</i>	Cappuccina with a sixth plant 3x1
<i>Harvest period:</i>	Mid-September
<i>Winemaking:</i>	White vinification in stainless steel tankst
<i>Sparkling process:</i>	Italian method (Martinotti), with secondary fermentation in stainless steel autoclaves through natural fermentation
<i>Production area:</i>	Castelcucco
<i>Sizes:</i>	0,75 LT
<i>1 Box of 6 bottles:</i>	L 292 mm / A 323 mm / P 194 mm

