



# RABOSO ROSATO VENETO IGT

Sparkling Rosè wine refermented in bottle



**GRAPE VARIETY:**  
RABOSO PIAVE 100%

**VINE TRAINING SYSTEM:**  
DOUBLE-ARCHED CANE

**VINIFICATION METHOD:**  
SOFT PRESSING AND SLOW FERMENTATION AT CONTROLLED TEMPERATURE IN STAINLESS STEEL TANKS.

**REFERMENTATION:**  
REFERMENTATION IN BOTTLE

**ALCOHOL:**  
12% ABV

**SENSORY CHARACTERISTICS:**  
CHERRY PINK WINE WITH FINE PERLAGE. RED FRUIT WITH HINTS OF YEAST AND BREAD CRUST ON THE NOSE . IN THE MOUTH, ON THE OTHER HAND, THE TYPICAL ACIDITY OF RABOSO AND LIGHT TANNINS.

**SERVING TEMPERATURE:**  
39- 42 ° F

**PAIRINGS:**  
EXCELLENT AS APERITIF, PERFECT WITH FIRST AND SECOND COURSES OF MEAT.

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