

# WINES CA' DEL BORGO



## ROSÈ EXTRA DRY

**Appellation** Vino Rosato Spumante Extra Dry.

**Grape variety** Blend obtained from selected red varieties, which undergo fermentation with brief skin contact.

**The harvest** Early harvest during the first half of September.

**The vinification** Grapes are destemmed and gently crushed, followed by 12 hours of maceration on the skins. After a first decanting, grapes undergo a soft pressing. The first alcoholic fermentation occurs at a controlled temperature not exceeding 16 °C, then refermentation is carried out according to the charmat method for at least 90 days.

**The colour** Elegant, bright and silky rosé, which resembles peach blossoms.

**The bouquet** Fine, with scents of wild strawberries, red and citrus fruits.

**The palate** Velvety, harmonious, with a long and fruity finish.

**Food pairings** Excellent as aperitif, with delicate appetizers and seafood dishes, but also a good match at the end of the meal with desserts.

**Longevity** To be preferably enjoyed young.

### Technical data

Alcohol content	11,0 %
Residual sugar	12,0 g/l
Acidity	6,0 g/l
Non-reducing extract	22,0 g/l
Pressure	6,0 atmosphere



0,75 l