



CASAROTTO  
AZIENDA AGRICOLA

## Rosato Frizzante I.G.T. “Gemma Rosa”

(bottiglia da 0,750 lt.)

**DENOMINATION:**

Rosato Frizzante I.G.T.

**ALCOHOL CONTENT:**

11,5 %

**GRAPES VARIETY:**

Corvina, Rondinella and Merlot.

**AREA OF PRODUCTION:**

Hilly area of Vestenanova

**HARVEST:**

Completely harvested by hand in mid-late September.

**TECHNIQUE:**

After the destemming, the grapes are macerated with the skins for a couple of days into temperature-controlled (20-24°C) stainless steel tanks and then re-fermented for about a month into pressure-secured tanks called “Autoclave”.

**TASTING NOTE:**

Sparkling, dry and cherry red-colored wine, with an harmonious perfume that shows hints of red berry fruits like raspberries, strawberries, blueberries and violet. It has a vivacious, fresh and well-structured taste, with fine and persistent bubbles.

**RECOMMENDED PAIRINGS:**

Ideal as aperitif, it's a pleasant match with salty starters, canapés, fresh cheeses and savoury pies .

**SERVING TEMPERATURE:**

8-10°C

Rosato Frizzante



**SOCIETA' AGRICOLA CASAROTTO**  
**PRODUZIONE E VENDITA VINI D.O.C.**

Via Pasquaro n. 12/13 - 37030 Montecchia di Crosara (VR)

Tel. e Fax: 0457450165 [info@vinicasarotto.com](mailto:info@vinicasarotto.com)

[www.vinicasarotto.com](http://www.vinicasarotto.com) P.IVA 00914150230