



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

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

www.vinicasarotto.com P.IVA 00914150230