**denomination**  
Vino Spumante IGT

**type of wine**  
Sparkling wine, Brut Rosè

**grape**  
Glera, Raboso del Piave

**area of production**  
North-Eastern Italy, around Piave area

**altitude (mt)**  
200 asl

**soil type**  
Vary soil type; mainly clayey

**training system**  
Cordon Spur, Guyot and Sylvoz

**vines per hectare**  
2300 v/ha

**yield per hectare**  
150 q/ha

**harvest**  
By hand; second half of September

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**pressing process**  
Takes place immediately after the grapes -harvested by hand and gathered from the various vineyards - are moved to the winery. The pressing is accomplished by highly sophisticated equipment which presses the grapes very gently so that only the free-run juice from the heart of the berry is extracted.

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**vinification and foaming**  
Glera and Raboso del Piave are vinified separately in the traditional way for each variety. Before the foaming the blend is assembled.

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**bottling**  
Isobaric (under pressure) with low amounts of SO2.

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**tasting notes**  
**Colour** // Pink pomegranate seed with purple reflections displaying fine bright perlage.

**Aromas** // fresh, crispy, lively, full of ripe cherry and berry flavours with a light body that is exceptionally smooth and satiny. Surprisingly dry with a long and satisfying finish.

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**pairings**  
This wine is perfect as an aperitif meanwhile, the fine structure makes it a perfect pair also with fish courses, vegetable soups, fresh cheeses and white meats.

**residual sugar**  
9 g / l.

**serving suggestions**  
6 - 8°C

**wine storage**  
Better to keep the wine in a dark chilled room

**bottle size (L)**  
0,75