



ALTHEA

VINO SPUMANTE ROSATO EXTRA DRY “ROSAPERLA”

CHARACTERISTICS

Grapes: 100% Pinot Noir

Harvesting type: Hand picking

Harvesting time: End of September - beginning of October

Production zone: Eastern part of Veneto

Production method: Charmat Method

Residual sugar: 8 - 12 g/l

Alcohol level: 12% Vol.

Storage and service: Bottles should be stored in a cool and dry place away from light and heat. We suggest to serve our Spumante Rosaperla at a temperature of 5-7 °C (41 - 45° F).

WINE PROFILE

Appearance: Bright pink. Fine and persistent perlage.

Nose: Delicious notes of red fruits.

Palate: Balanced, complex and refreshing.

PARINGS

It is ideal to accompany fish dishes, especially crustaceans, and white meat.

