

Col de Mez line

“Col de Mez” Rosé

Spumante Extra dry

A sparkling wine created from two red grape varieties: Raboso and Pinot Nero. Its brilliant soft pink colour is illuminated in the glass by its persistent perlage and enhances notes of flowers and small red fruits.

Product code SRCM1 **Grape variety** Raboso, Pinot Nero

Alcohol content 11,5% vol **Total acidity** 5,5 g/l

Residual sugar 13 g/l **Serve at** 6-8°C

Vineyards Vineyards in the province of Treviso.

Vinification The grapes are picked in August and September. At the winery, the grapes are gently pressed and then undergo a slow fermentation process in stainless steel tanks using selected yeasts. The Charmat technique is used to produce this sparkling wine.

Color Bright soft pink.

Bouquet Intense and sophisticated with hints of flowers and small red fruits.

Taste Fresh. A floral aftertaste with hints of wild strawberry.

Serving suggestions Excellent as an aperitif and with fish dishes, also with smoked or raw fish, fillets of salmon and tuna, seafood salads and shellfish, perfect with risottos.

Bottle size 0.75 L

