



CANTINA
LA SALUTE

UNDE ORIGO INDE SALUS

Millesimati

VENTUNO

ROSÉ EXTRA DRY
VINO SPUMANTE

A charming aperitif, this wine goes well with cooked and raw fish and sea food.

Serving temperature: 6 - 8 °C

SENSORY CHARACTERISTICS

A rosé with a lively fizz, bright pink colour and fine, abundant bubbles. The bouquet is intense and fruity against a well composed flavour with typical hints of woodland fruits.

TECHNICAL DATA

Area of origin: San Polo di Piave & Monastier

Variety: 85% Manzoni Bianco, 15% Raboso di Monastier

Training system: Sylvoz

Harvest period: Manzoni Bianco: early;
Raboso: late

Yield Kg grapes per ha: 15,000 kg

Vinification: Manzoni Bianco: Using soft pressure only with the first press; Raboso: maceration on the pomace at a very low temperature

First fermentation: At a controlled temperature with select yeasts

Presatura di spuma: Charmat method at a low temperature

Maturing: 30 days

Alcohol: 11% Vol.

Sugar residue: 14.00 g/l

Total acidity: 6.20 g/l

AVAILABLE SIZES

Classica 0.75 Litres