



Italia

Veneto

ALTANA



Denomination:	Rosato frizzante del Veneto
Grapes:	100% Cabernet
First year of production:	2007
Area:	Veneto

the vineyard

Soil type:	clayey
Altimetry and exposure:	50 mt a.s.l. - plain
Vineyards age:	15 years
Yield:	180 q/ha
Breeding system:	guyot
Harvest:	hand picking

the cellar

Vinification:	cabernet grapes vinificated in rosè, using Charmat method. The skin stay with the juice for 30/35 hours maximum. In this way the wine gets a little tannins, a little structure and a little red, which is actually...rosè!
Volume:	11,5% vol.
Sugar:	6 g/l

the tasting

Colour:	pink tending to the cherry color
Flavour:	fruity, fine and delicate
Taste:	dry and harmonious with a tannic finish

the service

Food pairing:	perfect for Thanksgiving and Valentine's Day; excellent as aperitif in summertime, with salami finger food, fish dishes and fresh cheese
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