



CANTINE
VOLPETTI



ROSA DI MARE

SPARKLING WINE EXTRA DRY

Grapes: Red grapes selection.

Vinification and second fermentation:

Maceration with the skins for 18-24 hours, alcoholic fermentation conducted at a controlled temperature.

The second fermentation of the wine takes place in small stainless steel pressure tanks at low temperature for about 45 days.

Maturation: Stainless steel tanks.

Alcohol: 12% vol.

Residual sugar: 1,5%

Aphrometric pressure: 5 atm. at 20 °C

Serving temperature: 6-8 °C

Tasting profile: Pale pink colour, finely fruity scent with notes of rose and cherry, soft and slightly acid flavor.

Pairing suggestions: Excellent as an aperitif and with fish dishes.