



RAMUSCELLO

PRODUTTORI DAL 1959

PROSECCO ROSÈ

SPUMANTE BRUT WINE

A sparkling wine with a strong taste, excellent for any occasion.

COLOR

Bright powder pink with a fine and persistent perlage.

BOUQUET

Delicate aroma with strong hints of wild rose and fresh flowers.

TASTE

The fresh taste is supported by an excellent acidity.

FOOD PAIRING

Ideal throughout the meal, with first course pasta dishes and second course white meats. It is excellent with shellfish.

VARIETY

90% Glera + 10% Pinot Grigio

SERVING SUGGESTIONS

Serve at a temperature of 6-8°C in wide goblets.

PRODUCTION AREA

The vines are located along the banks of the Tagliamento River, on loose and pebbly soils.

VINIFICATION

Soft pressing with cleaning of the must. Fermentation occurs at a controlled temperature of 16°C.

SECOND FERMENTATION

The spumante is produced through the Charmat-Martinotti method with a stay of over 60 days on yeasts.

ALCOHOL

11% vol.