



FURLAN



Rosè Brut Spumante

Lively, aromatic and fresh wine with a pale salmon pink colour and hints of strawberry

Food matching

Excellent with salami and appetizers, it pairs perfectly with seafood dishes.

Preservation

The bottles should be kept in a cool, dry place away from light.

Serving temperature

6°C

Environmental label



Check the provisions of your Municipality

Technical features

Production area	Plain, vineyards' exposure south
Type of soil	Heavy and clayey
Training system	Guyot
Planting density	2.500 vines/ha (3 mt x 1.5 mt)
Grapes	Autochthonous white berried and red berried grapes
Harvest period	It depends on grape varieties
Vinification	White winemaking and maceration at controlled temperature before pressing for the white grapes, red vinification and maceration for ten days for the red
Bottling	From November to June

Analytical data

Alcohol	12% vol.
Acidity	6 gr/lt
Sugars	10 gr/lt
Pressure	5 atm



Bottle 0,75l