

BERTAGNA

SPUMANTE ROSÈ

VINO SPUMANTE DI QUALITÀ BRUT
METODO CLASSICO

Colour	Soft shade of pink with golden reflections
Aromas	Intense, small red berries
Taste	Soft with fresh and pleasant flavor
Perlage	Fine and persistent
Alcohol content	12,5%
Serving temperature	6-8 °C - 42.8-46.4 °F
Food pairing	Recommended for the entrées. Ideal with fish dishes, like sushi.

Bottle content:



Production area	Cavriana, Mantova (MN)
Altitude	170 ML A.S.L.
Soil costitution	Morenic
Vine training system	Pruned-renewable cordon-trained
Harvest	September
Vinification	Selection of the grapes, soft pressing, fermentation at controlled temperature in stainless steel tanks. The following spring bottled for the second fermentation. Maturation 24-30 months resting on yeasts in the bottle.