

SPARKLING SWEET RED

COUNTRY Italy

APPELLATION Vino Spumante Rosso

REGION

Northern Italy

WINEMAKER Fabrizio Marinconz

GRAPES

Made from a proprietary blend of red grape varieties grown in northern Italy and particularly suited for sparkling wine production.

BACKGROUND

Roscato is a collection of irresistible, delicately sweet wines from northern Italy. Roscato seamlessly combines a long-held grape growing tradition with the flair of modern wine making techniques and style. The result is a wine of enticing character that perfectly meets the surging demand for sweet wines.

DESCRIPTION

COLOR: Delicate ruby red color

NOSE: Red fruit with a pleasing rose note TASTE: Lively and luscious. A smooth palate.

VINIFICATION

The grapes are harvested separately as they ripen at slightly different times. After being destalked and pressed, a part of the must is filtered and stored at low temperature to prevent alcoholic fermentation; the other part is allowed to complete fermentation. The wines then undergo natural second fermentation in closed tanks in order to produce sparkling wines. A blend is then made up of the various wines left to develop and mature separately and the grape must preserved at 32°F.

ANALYSIS

Alcohol: 10% TA: 5.5 g/l RS: 65 g/l

SERVING SUGGESTIONS

Serve at a cool temperature. Its low alcohol and appealing palate make it ideal as an aperitif or for serving at the end of the meal.

750 ml

BOTTLE SIZES

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750 ml







