



Rosato

BRUT SPARKLING WINE

GRAPES

Nerello Mascalese.

VINIFICATION

The must is obtained from softly pressing the grapes during the first stage of the fermentation at a controlled temperature of 18°C. (Nerello Mascalese is a lightly-coloured red grape that is processed without the grape skins resulting in a light strawberry blonde colour). The wine is then decanted into a pressurised stainless steel tanks where the secondary formation occurs to create bubbles in accordance with the traditional Charmat method.

COLOUR

A lightly-coloured sparkling rosé with a fine and seductively delicate perlage.

BOUQUET

Pleasant, intense and fruity, evoking memories of wisteria flowers and Renetta apples.

FLAVOUR

Well-blended and delightful. On the palate it is soft and smooth with floral notes and a hint of almond.

SERVING TEMPERATURE

It is best served between 5° and 7°C (41°-45°F).

FOOD COMBINATIONS

Excellent as an aperitif and an ideal accompaniment to hors d'oeuvres risottos, fragrant fried food and grilled fish.

ALCOHOL LEVEL

11% vol.

PRODUCER

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