

# SOLATIO

## VINO FRIZZANTE ROSATO

### WINE NAME

Rosé

### WINE TYPE

Sparkling wine

### LOCATION OF THE VINEYARD

Italy

### POSITION AND TYPE OF SOIL

Medium soil, where the mild climate allows optimal growth of vineyards

### GRAPE VARIETY

Rosé grapes from varieties grown locally

### ALCOHOL CONTENT

10.5% vol.

### RESIDUAL SUGARS

12 g/l

### ACIDITY

5 g/l

### WINE MAKING PROCESS

Sparkling wine obtained with controlled-temperature fermentation with selected yeasts

### CAPACITY / BOTTLE SIZE

0.75 lt.

### COLOUR

Light pink enriched with bright violet reflections

### BOUQUET

Fresh and delicate with pleasant, distinct notes of raspberry and blackberry

### TASTE

Intense and sapid, with delicate hints of peach blossom and rose on the palate

### MATCHES WITH

Recommended for pleasant summer aperitifs, it is best paired with quite simple food. The ideal pairing is with salt-water fish like baked sea bass served with potatoes

### SERVING TEMPERATURE

6-8 °C

### STORING TEMPERATURE

Between 15 and 20 °C

