

GOLDEN HOUR

SPUMANTE BRUT ROSATO

ORIGIN OF THE NAME

After a busy working day
it is time to enjoy "Golden Hour"

NAME

Rosé Sparkling Brut

ORIENTATION OF THE VINES

South - West

SOIL

Calcareous and clay

YEAR OF PLANTING

1990

DENSITY OF PLANTING

3700 vines per hectare

TRAINING SYSTEM

Double Guyot

GRAPE YIELD / HECTARE

1,00 t/ha

SEASON OF PICKING

Last week of September

GRAPES

100% Raboso Piave

WINEMAKING NOTE

Detemmed and crushed Raboso grapes
remain in the press for a short maceration
of about 6 hours, followed by
a very delicate pressing
and a short rest period
of the must for decanting.

Selected yeasts are inoculated
and the relative fermentation
at a controlled temperature.

After the alcoholic fermentation,
the wine is decanted

MATURATION and REFINING

Charmat method 60 days

ALCOHOL / SUGAR

12% alcohol - 9g / lt sugar residual

TASTING NOTE

Pink colour, fine and persistent perlage,
red fruits such as blueberry,
raspberry and currant on the nose;
dry with a very good acidity typical
of this grape variety, smooth and fine mousse

SERVICE TEMPERATURE

8°C

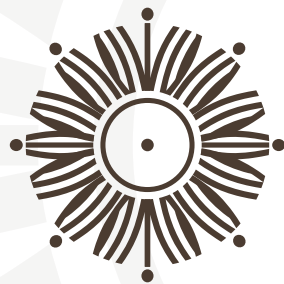
FOOD PAIRING

Excellent as an aperitif, it goes well
with fish dishes and shellfish,
pasta with white ragù and summer risotto

BOTTLE and CLOSURE

White Dede / microgranule cork / mushroom cork

0,75 lt bottle / cardboard box of 6 bottles / level of 10 boxes /
pallet 8 levels - 480 bott.



VIGNA RÒDA