



ReWArt™

ROSÈ ORGANIC Brut



TYPE: Sparkling rosé wine

GRAPES: Red grapes from organic cultivation

ZONA DI PRODUZIONE: Veneto – Italy

SOIL: Sandy, very light and skeletal soils, ideal for sparkling rosé wines

TRAINING SYSTEM: Espalier system

HARVEST: Manual in September, slightly earlier than the enological ripeness

VINIFICATION: Crushing with no stalks, soft pressing, fermentation at controlled temperature, second fermentation in the pressurized tank in contact with the grape skins for 3 days and staying on the yeasts for at least 4 weeks. Microfiltration and bottling.

Organic, “OGM free” and vegan wine, produced with no use of substances of animal origin

COLOUR: Bright pink tending to cherry-colour. Creamy foam, fine and persistent perlage

FRAGRANCE: The fruity hints of red currant and wild strawberries blend in sweet memories of raspberry candies. Long and complex, it ends up with intriguing floral aromas of geranium and violet which are enhanced by a lovely balsamic hint

TASTE: Soft and delicate, it ends up with the tannic energy which you would expect from a rosé with a red heart

FOOD PAIRING: Amazing for aperitifs, perfect with hot dog and hamburger, spot on with chips and a spot of ketchup or mustard. To be tried with lasagna alla Bolognese, salami and fried chicken wings. The best with grilled peppers and baked onions!

SERVICE: At 8/10 °C

ALCOHOL CONTENT

11,5%

RESIDUAL SUGAR

12 g/l

TOTAL ACIDITY

6 g/l

born to be **ORGANIC**



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