

TECHNICAL DATA ZAGO SPARKLING WINE ROSE' BRUT



Classification	Sparkling wine Rosé Brut, from Glera (Prosecco Doc) and Pinot Noir (16%) grapes.
Origin	Friuli Venezia Giulia and Veneto.
Sparkling process	Charmat method. From 5 to 6 months of yeast lysis and fermentation with selected yeasts.
Note sensoriali	Colour: pale pink. Bubbles: fine and persistent. Bouquet: delicate fruity notes and hints of wisteria blossoms. Taste: dry, savoury and creamy, elegant and harmonious. Alcohol content: alc. 11,5% vol
How to serve	Recommended to celebrate, ideal as an aperitif, indicated with sliced salami, main courses and fish based dishes. Serving temperature: 6-8°C Chill in the fridge a couple of hours before serving or, better, in bucket with ice and water for about half an hour. Recommended glass: large glass or champagne flute.