

BRIVIDO ROSA

SPUMANTE ROSE'

Extra brut

BRIVIDO ROSA



VITICULTURE

PRODUCTION AREA
Sarmede—Treviso

VARIETY
Incrocio Manzoni 13.0.25

VINEYARD
Pontesei, the hills around Treviso. Product yield 140 quintals/ha

VINE TRAINING SYSTEM
“Double canopy”, leaf removal and thinned out when necessary

CLIMATE
Cool and mild climate, windy with good annual rainfall and low relative humidity

HARVEST
Hand-picked between the first and second weeks of September

STORING & SERVING

STORAGE
Store in a cool dark place, preferably between 12-18°C; avoid storing in the refrigerator for a long period

SERVING
Serve at 6-8 °C in long-stemmed glasses.
Remove the cork carefully

TASTING NOTES

FOOD PAIRINGS
Ideal for aperitifs and with assorted appetizers.
The perfect accompaniment to desserts and cream cakes

WINEMAKING

MUST PREPARATION
Cryomaceration at controlled temperature for 24/48 hour. The grapes are then gently pressed and separated between the first and second pressings

FERMENTATION
In temperature-controlled stainless steel tanks. The wine is then aged for 6 months.

SECONDARY FERMENTATION
Martinotti method in autoclaves for 45 days

PRODUCT DATA
11,5% alc./vol. residual sugar 5 gr/lit

For 100 ml of product E: 284 kJ/68 kcal, **contains sulphites.**



SCAN THE QR CODE
For nutrition information,
ingredients and packaging



www.masot.it follow us

