



# Luigi Rosato

## Vino Frizzante Rosato

### Tasting Notes

**VINE:** red grapes of the territory

**COLOUR:** pale salmon colour with shades of orange tone

**BOUQUET:** orange blossom, mandarin peel, fresh bread, and red fruits

**FLAVOUR:** lively and fresh with fine & delicate bubbles. Floral, pleasant citrus and bread crust notes

**SERVING TEMPERATURE:** 8-10 °C - 47-50 °F.

**SERVING SUGGESTIONS:** A fun and versatile food wine. The bubbles make it perfect for fatty foods and salty foods like potato chips. It is suitable for many courses: light dishes, Asian cuisine, burgers and "fish and chips".

**BEST DRUNK:** up to two years after the vintage year.



### Chemical Analysis

ALCOHOL VOL. (%): 13,5 %

CONTAINS SULPHITES

PRODUCT IN ITALY

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di Demarie Aldo

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