

LINEA MISUNDERSTANDING

MISunderstanding 2

VINO ROSATO FRIZZANTE



TYPE:

Semi-sparkling wine, Bottle Fermented

VINES:

Riesling Italico (Welschriesling), with the addition of still red Croatia wine

SOIL:

Limestone/marl

VINIFICATION:

The Welschriesling grapes are carefully selected during harvest. Following soft pressing, the must is fermented at a controlled temperature. In spring, the wine is blended with a small proportion of still red wine and, subsequently, it is bottled and fermentation is completed with the addition of yeasts.

ORGANOLEPTIC CHARACTERISTICS:

Bright and intense cherry red color, slightly cloudy due to the presence of yeast lees. To the nose, the wine is fresh and fragrant, with delicate notes of red berries. To the palate, it is light, refreshing, characterised by creamy bubbles giving even more length to the spicy and fruity aftertaste.

RESIDUAL SUGAR: 0g/l

ALCOHOL CONTENT: 11,5 %vol.

PAIRINGS:

Excellent as an aperitif, it is a great companion to any kind of delicate starters and pizzas.

SERVING TEMPERATURE: 6-8°C.

STORAGE:

In a cool and dry place for 12-16 months after bottling.

FORMATS: 0,75 l.

Contains sulphites