



FRASSINELLI



LUCIA - ROSÉ SPUMANTE BRUT

Grapes: Merlot, Raboso

Grapes production area: Mareno di Piave - Baorche

Soil type: good presence of clay and an appropriate dosage of microelements and organic substance, covering the gravel that forms the skeleton of the deeper layers, provide the grapes an ideal maturation and good acidity

Winemaking: Martinotti tank method.
The second fermentation lasts 30 days

Alcohol: 11% Vol.

Residual sugar: 8 g/l

Tasting notes: clear bright pale pink. Medium intensity fruity aroma with plum, redberry and blackberry notes. Pleasantly refreshing at the end.