



ROSÉ

indicazione geografica tipica

MARCA TREVIGIANA "SPAGO"

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: tank method Martinotti, the second fermentation lasts for 30 days

Alcohol: 11% Vol.

Residual sugar: 8 g/l

Tasting notes: clear, bright pink color. fruity aroma with

plum, red berries and blackberry notes.

Pleasantly refreshing at the end.