



colvendrà®

COL DI ROSA

Sparkling Rosé
EXTRA DRY

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| PRODUCTION AREA: | Hilly zones of Refrontolo. |
| LAND: | Clayey soil substrate. |
| CULTIVATION: | Espalier row. |
| CLIMATE: | Cold winters with hot summers, dry, ventilated and good daily temperature fluctuations. |
| VINEYARDS USED: | Marzemino of Refrontolo 100% |
| HARVEST: | Manual. Yeld 80 q/hectare. |
| VINIFICATION: | Separation of the moisture from the skins, when the desired pink colour has been reached; fermentation at a controlled temperature using selected leavens. |
| FOAM: | Charmat method with re-fermentation in autoclave. |
| ORGANOLEPTICAL PROFILE: | Pink colour with violet huge. Fine and persistent perlage. Cherry fruit and wild mulberry aroma. Fresh, savoury taste and good sourness. |
| ALCOHOLIC CONTENT: | 12% vol. |
| PAIRING: | Very good for appetizers and with vegetable soups, shellfish, seafood in general pasta and risotto with fish or vegetables. |
| SERVING TEMPERATURE: | 12 °C |
| BOTTLE: | 0,75 liters |



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