

le Carline®

VINI NATURALMENTE BIOLOGICI



ROSATO FRIZZANTE

Certified: Organic & Vegan

AREA

The company is located in Pramaggiore (VE)

FERMENTATION

- The grapes are cleaned and cooled;
- Dynamic skin maceration exploiting the fermentation gases and traditional punching down;
- Controlled fermentation temperature.

MATURING

- Few months' exposure to its fine activated lees;
- Controlled clarification temperature and conservation in steel vats.

SENSORIAL FEATURE

Wine of particular pink color, it is obtained with a short permanence of the must in its pomace. The wine has a delicate and fruity aroma, with a harmonious, slightly sweet and lively flavor.

GASTRONOMIC MATCHES

These features make the wine ideal for fast snacks, light appetisers and delicate first courses.

SERVING TEMPERATURE

Best served at 8-10° C.

ANALYSIS

Alcohol content: 12% vol.

Total acidity: 5,3 g/l

Volatile acidity: 0,26 g/l

BOTTLE SIZE

Bottle: 750 ml

Case: 06 bottles

