



MASCA DEL TACCO



RO'SI

VINO SPUMANTE ROSATO

ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

Susumaniello.

VINE TRAINING SYSTEM

Spurred cordon and Guyot.

SOIL

Red lands rich in iron on a calcareous bottom, strongly influenced by the winds coming from the sea.

WINEMAKING AND MATURATION

Obtained through bloodletting, fermentation in steel at low temperatures. The product is cleaned and filtered as soon as possible with the aim of preserving the primary aromas of the grapes as much as possible, after which takes place the refermentation, where the sparkling wine base is subjected to a second fermentation, expressing its maximum potential from the point of view of the aroma coming from the grapes themselves.

SENSORY ANALYSIS

Bright and intense coral pink with a nose of small red berries, pink flowers and aromatic Mediterranean herbs. Fresh and tasty sip, with a creamy bubble, very pleasant to drink with excellent persistence.

ALCOHOL

11,50 - 12%.

SERVING TEMPERATURE

6/8° C.

FOOD MATCHES

Very versatile wine, great aperitif with finger food, spaghetti with tomato and basil, chicken, roasted chicken, cod filet with Pachino tomatoes, fresh and medium aged cheeses.

AWARDS

› Gold Medal Asia Wine Trophy