



## ROSATO

SEMI SPARKLING WINE

**Area of origin** Vineyards in Precenicco (Udine)

**Soil type** Clay soil

**Grape varietal** Wine obtained from red grapes

**Training system** Sylvoz, 3700 vines/ha

**Vinification** Classic white vinification, with soft pressing and separation of the flower must, temperature-controlled fermentation at 16-17°C, Charmat process

**Ageing** In bottle

**Alcohol content** 11% alc./vol.

**Characteristics** Wine with fine and intense fragrance obtained from the white vinification of red grapes

**Pairing** Goes well with hot and cold appetisers, first courses, white meat and grilled fish

**Serving temperature** Offers its best at a temperature of 43–46 °F (6–8 °C)

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EAN code: 8032869490144

Packaged in 6-bottle packs  
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*dal 1888, Viticoltori*

**BACCICHETTO**  
VITTORINO