



MASOTTINA
CONEGLIANO

VIRAGE Rosé Brut

Vino Spumante
Metodo Italiano

Variety: cuvée of selected white and red berry grapes.

Harvest: September.

Vinification: first fermentation at controlled temperature on selected yeasts, followed by brief maceration of 24-36 hours at 8-10°C. Prise de mousse takes place at low temperature in pressure tanks. The wine ages for approximately one month before distribution.

Tasting notes: radiant pink with fine, lingering perlage. Clean and typical on the nose, featuring scents of wild berries and red berries such as raspberries, wild strawberries and redcurrants. Full-bodied, silky and vertical, on the palate this wine aligns with its fragrance. Long, enveloping finish.



Bottle pressure: 5,0 atm

Residual sugar: 11 g/l

Alcohol: 11%

Serving temperature: 6 - 8 °C

Sizes available: 0,75 L



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013

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