



## Annalisa Spumante Rosato Brut

- Cultivation area:* Veneto region, province of Verona, hilly area facing Lake Garda from the eastern side.
- Soil type:* Moraine origin, with highly clayay.
- Winemaking:* Hand harvest in September. It macerates into the closed tank saturated with nitrogen. The fermentation takes place in the temperature of 12-14°C.
- Refinements:* The Charmat method, for about 90 days.
- Colour:* Shiny coral pink, while aging appear orange notes.
- Bouquet:* Fresh fruity aroma, stand out aromas of bread crust and strawberry.
- Taste:* Fresh and sapid, very fine and persistent pelrage that makes this wine very interesting.
- Manintenance:* It maintains its characteristics for more than 5-6 years; it should be stored in cool (18-19°C) and low light places.

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Ideal with appetizers, fish, pizza and white meat dishes.



13,00 % Vol



Serve at 6 - 8 °C



Corvina  
Rondinella  
Molinara