



ZONIN
VINTNERS SINCE 1821



Rosé



VINTAGE

NV



APPELLATION

NA



AREA

Italy



GRAPES

A blend of premium Italian grapes



ALCOHOL LEVEL

11%



SERVING TEMPERATURE

41° - 45°F



BOTTLE SIZE

750 ml

VINIFICATION

The must is obtained from softly pressing a blend of premium Italian grapes which is stored at 64.4°C. The grapes are stored without the grape skins resulting in a very delicate strawberry blonde color. The wine is then transferred into pressurized stainless steel tanks where the secondary fermentation takes place, during which the wine develops its signature bubbles, following the traditional Charmat method.

COLOR

A lightly-colored sparkling rosé with a fine and seductively delicate perlage.

BOUQUET

Intense and fruity, evoking scents of wisteria flowers and Renette apples.

PALATE

Refreshing and delightfully well-balanced on the palate with soft floral notes and a hint citrus.

FOOD PAIRINGS

Excellent as an aperitif and an ideal accompaniment to hors d'oeuvres, risotto, fried zucchini flowers and grilled fish.



CAMPAIGN SUPPORTED BY REGULATION EC N. 1234/07

