

Sparkling Sweet Red

BACKGROUND

Roscato is an irresistible range of high-quality wines from northern Italy that seamlessly combine a long-held grape growing tradition with the flair of modern winemaking techniques. The result is a wine that perfectly meets the demand for sweet wine flavors.

TERROIR & VINTAGE NOTES

Northern Italy is the heartland of sparkling wine, with ideal growing conditions for the red grape varieties sourced to make this sweet red thrive.

WINEMAKING & AGING

The grapes are harvested separately as they ripen at slightly different times. After being destalked and pressed, a part of the must is filtered and stored at low temperature to prevent alcoholic fermentation; the other part is allowed to complete fermentation. The wines then undergo natural second fermentation in closed tanks in order to produce sparkling wines. A blend is then made up of the various wines left to develop and mature separately and the grape must preserved at 32°F.

TASTING NOTES

Delicate ruby red color. Red fruit with a pleasing rose note. Lively and luscious. A smooth palate.



750ML



ORIGIN

Vino Spumante Rosso Dolce,
Northern Italy, Italy

GRAPE VARIETIES

Made from a proprietary blend of red grape varieties grown in northern Italy and particularly suited for sparkling wine production.

SIZES

750ml

TECHNICAL DETAILS

ABV: 10%, TA: 5.5, RS: 65, Closure:
Cork

WINEMAKER

Fabrizio Marinconz

