



# MONTELVINI

## *Promosso Collection*

### PROMOSSO SPUMANTE ROSSO

*Dolce*



This young and lively sparkling wine, has been reinterpreted according to the contemporary style of the Promosso Line, based on the traditions of the Treviso area. In fact, in the past, red grape vineyards were cultivated to obtain among others, sweet and sparkling wines used to celebrate important events.

#### *The Winemaking Process*

The fermentation of the must takes place in the presence of the skins at temperatures lower than the normal vinification process for reds, which creates an excellent feedstock for the sparkling wine, which is then produced using the Charmat method, or rather in an autoclave, in the presence of selected yeasts. Following the fermentation phase, the wine is refrigerated at a temperature of -4 degrees Celsius, stabilized, filtered and then bottled.

#### *The Wine*

The main characteristics are the strong fruity and aromatic notes.

The color is ruby red, with purple highlights.

The aroma is intense and persistent, strongly fruity. On the palate it's engaging, with hints of mixed berries, especially of strawberry.

It combines perfectly with cakes, desserts or dry patisserie.

ALCOHOL % BY VOL	11.00
TOT. AC. % TART. AC.	5.20
SUGAR G/L	50.00
SO <sup>2</sup> MG/L	100
ATM. PRESS.	4.00
CONTENTS	0,75 L
BOTTLES PER CASE	6