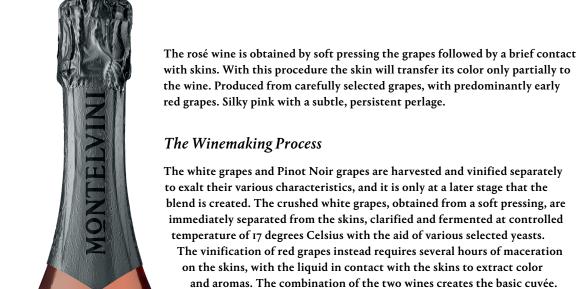


PROMOSSO ROSÈ SPUMANTE

Brut



micro-filtration before being bottled.

The Wine

The color is antique rose, with a subtle, persistent perlage; intense on the nose with fruity scents of peach and wild strawberry, yeast and bread crusts. On the palate it is full, silky and rich. It is excellent as an aperitif, with fish hors d'oeuvres and salami, but also with rich meats, sauces and cheeses.

There then begins a second fermentation in pressurized tanks for the refermentation, after which the wine is subjected to stabilization and

ALCOHOL % BY VOL	11.50
TOT. AC. % TART. AC.	5.20
SUGAR G/L	10.00
SO" MG/L	120
ATM. PRESS.	5.40
CONTENTS	0,75 L
BOTTLES PER CASE	6