



MONTELVINI

Promosso Collection

PROMOSSO SPARKLING ROSÉ

Sweet



This wine is obtained from carefully selected aromatic grapes, mainly Moscato, coming from Treviso's hills area.

The wine making process

The white wine-making and conservation of the grape must in thermostatic vessels at low temperatures allow the maintenance of the intense and delicate aroma of the grapes. The small part of red grapes, on the other hand, is vinified by macerating the liquid for a short time on the skins and then partially fermenting and refrigerating it; it is only at a later stage that the blend is created. A second fermentation process is then started in the autoclave with selected yeasts, after which the wine is subjected to stabilization and microfiltration before bottling.

Wine

Pale pink in color, with intense and persistent perlage; characteristic aroma of Moscato in the nose, it opens in a bouquet of delicate peach with a hint of strawberry.

On the palate it's intensely aromatic, balanced and velvety.

It pairs well with fruit tarts and biscuits at the end of the meal.

ALCOHOL % BY VOL	9.50
AC. TOT. % AC. TART.	5.50
CONT. G/L SUGAR.	70.00
SO ² MG/L	140
PRESS. ATM	4.20
CONTENTS	0,75 L
BOTTLES PER CASE	6