Valfonda

ROSÈ SPUMANTE EXTRA DRY

**GRAPES**
Produced with the best red grapes.

**CATEGORY**
Sparkling Extra Dry

**VINEYARDS**
The form of cultivation is guyot in hilly vineyards with a favourable sun exposition and good temperature excursion.

**VINIFICATION**
Rosè vinification. The grapes are destemmed and, after a brief maceration, softly pressed. The first fermentation under controlled temperature in steel tanks at 16°-18°C, the sparkling process is in steel autoclaves at low temperatures and selected yeasts, according to the Charmat Method.

**ANALYSIS RESULTS**
- Alcohol content: 11.50% vol.
- Total acidity: 5.60 g/l
- Residual sugars: 16.00 g/l
- Total dry extract: 32.00 g/l
- Ph: 3.19

**CHARACTERISTICS**
- Colour: brilliant pink;
- Bubbles: fine and persistent;
- Bouquet: fine and characteristic with notes of wild red flowers and small berries;
- Taste: very good freshness and smoothness.

**FOOD MATCHES**
Perfect as aperitif, this wine is recommended with cold cuts, first courses with fish and shellfish, seafood and white meat.

**SERVING TEMPERATURE**
Serve at 6°-8°C.