



Vinekegs Vino Frizzante Rosato

Rosé Sparkling Wine

Grape Varietal(s):

Sangiovese / Merlot, rosè Sparkling wine

Viticulture/ Vinification:

Soft pressing, vinification and slow fermentation at controlled temperature (below 20/22°) Sparkling process is made by a Charmat method (natural re-fermentation) in pressure stainless still tanks (autoclave). Alc. By Vol: 11.00%

Tasting Notes:

Color: Rosè of medium intensity with a persistent perlage

Aroma: fresh with hints of violet flowers and cherry

Taste: fresh, lively, sapid with a bit acidulous aftertaste

Food pairing: We recommend it with pasta, fresh cheese plates and shellfish. Serving temperature: 8 – 10°C

Setup Instructions:

Requires an 'A' valve, AKA 'German Slider.'

<https://www.micromatic.com/european-a-g-m-and-u-system-keg-couplers/a-system-keg-coupler-tap-w-ergo-lever-handle-dh1501>

Preferred gas: CO₂, but also works with Nitrogen



CUSTOMER CARE: 800.316.8956 GENERAL INFO: Info@vottovines.com

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