

# Cester Camillo

## Rosè Cuvée Extra Dry

The wine Rosè Cuvee, with youthfully and lively colour, is born from a wise and elegant combination of two grape varieties Raboso and Glera of the territory. Soft to the palate it's delicate perlage renders it perfect for any occasion.

Excellent as an aperitif it matches perfectly with risotto's, white meats and fish. It is the ideal companion for good times, its full of life and genuine flavours.

Area of provenance: Nervesa Della Battaglia TV Italy

Grapes: Glera and Raboso

Method of Cultivation: Sylvoz

Plant per hectare: 2700 vines per hectare

Vinification: Whole grapes, softly pressed, and static racking of the must for about 8 hours

Sparkling process: Charmat-Martinotti method. The wine is bottled after second fermentation in steel tanks where the internal pressure increases for a month to around 4.5 atm.

Aspect: Rose petal pink, light, lively

Aroma: Notes of red fruit, fragrant and delicate

Palate: Light structure and lively

Overpressure: Atm. 4.5.

Alcohol content: 11% vol.

Sugar Residual: 14 gr/lt

Acidity: pH 3.5/ 5,80gr/l

S02: 114 mg/l

Serving temperature 8-10° degrees

Conservation: away from light, in a cool environment (12-18 degrees)

Bottle size: 750ml

