

ROSA DI SERA SPUMANTE
EXTRA DRY

CALINI

TASTING NOTES

Delicate pink color and incorporates a fresh, balanced flavor with notes of cherry, almond, and rose.

WINE MAKING

Soft pressing to extract the top-grade must only, fermentation in heat-conditioned stainless steel tanks. In the spring following the grape harvest, the wine undergoes second fermentation in stainless steel tanks using the Charmat method.

FOOD PAIRING

Pairs best with appetizers, seafood, or delicate meat.

GRAPE VARIETY: Vespaiola 95%
Marzemina 5%

LOCATION: Product of Italy

BEST SERVING TEMP.: 42-46°F

ALCOHOL CONTENT: 11.5% vol.

BOUQUET: intense with scents of cherry, almond and rose

