



# VIGNA RÒDA

## “Golden Hour” Rosè Spumante Brut



### Category

Rosè Spumante Brut

### Exposure of vineyards

South-West

### Soil

Calcareous clayey

### Age of vines

Planted in 1990

### Training System

Double arched

### Yield of grapes per hectar

100 quintals

### Grapes

100% Raboso Piave

### Vinification

The de-stemmed and crushed Raboso grapes rest in the press for a short maceration of about 6 hours, followed by a very delicate pressing and a short rest of the must for decanting. Then, selected yeasts are inoculated and the fermentation starts at a controlled temperature. After the alcoholic fermentation, and a period of decanting the wine ages for about 3 months in steel, then it undergoes the second fermentation in autoclave (Martinotti method) with a refining time of approximately 45 days.

### Tasting notes

Color is bright pink. Perlage is fine and persistent, the nose is rich in red fruits such as blueberry, raspberry and currant. Taste is dry and with a very pleasant acidity typical of this grape. Bubbles are fine, delicate and creamy.

### Pairings

Excellent as an aperitif, it pairs well with rich fish dishes as well as shellfish. Perfect companion of pasta with white ragù and summer risotto.

**Alcohol** 12.00 % Vol