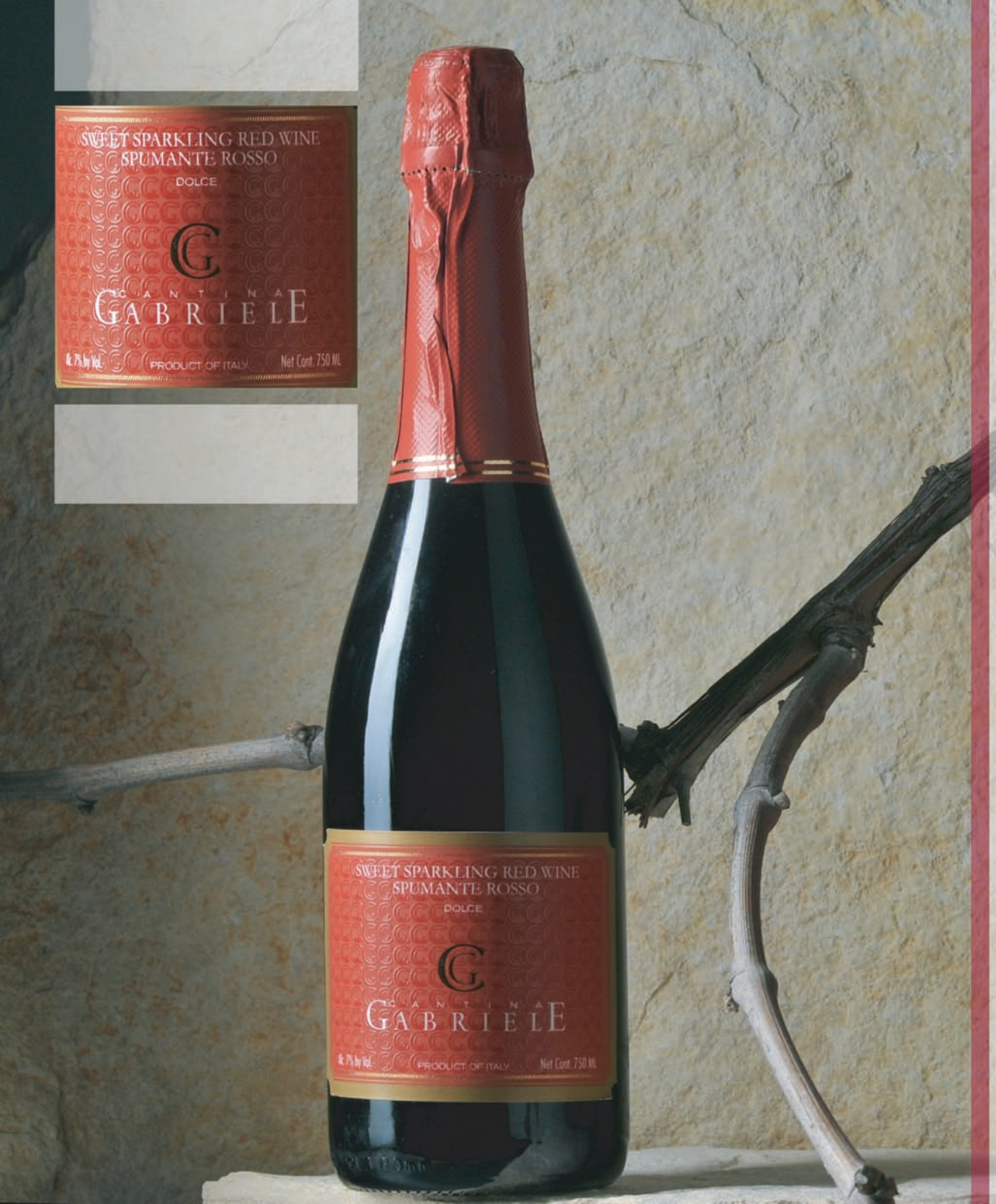

SPUMANTE ROSSO

Denomination: Grape-juice partially fermented.
Typology: Sweet Red Sparkling Wine.
Grape verieties: Merlot 70%, Sangiovese 30%
Alcohol: 6%
Color: Red ruby with violaceous reflexes.
Bouquet: Perfumes of marmalade of delicate red fruits are evident
The taste is fine and soft.
Perlage: Fine and persistent.
Organoleptic examination: Sweet, there is a good weight and youthfulness, with a slight smarting taste which makes it very pleasant.
Food pairings: Dessert red wine, its low alcoholic content and the fine and persistent perlage make it suitable for all the moments when you want to celebrate with frequent toast, without fear of exaggeration.