



ROTARI ROSÉ TALENTO TRENTO DOC

The Rotari Rosé is a combination of 25% Chardonnay and 75% Pinot Nero (lending to this spumante its characteristic rose color). All grapes are grown in the Adige Valley north of Trento.

METHOD OF PRODUCTION

It is produced in the "metodo classico", and adheres to the strict standards of quality mandated by the Trento Doc guarantee. Rotari Rosé is bottle fermented for 24 months.

CHARACTERISTICS

Color: soft rose

Fragrance: elegant, fruity and persistent

Flavor: dry, fresh and fragrant

Perlage: fine and persistent

ALCOHOL CONTENT: 12.5%

PAIRINGS

Ideal as an aperitif, and with light seafood dishes.

STORAGE

Store horizontally in a cool place and avoid prolonged exposure to light.

SERVING TEMPERATURE: 43-46°F

