



COLLE ARGENTO

Spumante Rosè Extra Dry



Varietal 70% Merlot, 30% Incrocio Manzoni

Harvesting Hand-made, end of September beginning of October.

Wine-making Cryomaceration process. White winemaking. Alcoholic and sparkling fermentations in stainless steel-tanks, at controlled temperature, with the use of indigenous yeast only and no added sugars.

Soil Mix of Clay and sand and Limestone

Alcohol by volume 12%

Residual Sugar 12g/l

Bottle Formats 750ml,

Tasting Notes Bright pink. Fine and elegant perlage. Full of vibrant strawberry and cherry and rose aromatics, with cherry blossoms on the palate. Soft and well balanced with a refreshing acidity.