

TÈRIO LE UVE

# “LA RITA” ROSE’ BRUT MILLESIMATO 2017

## INFORMAZIONI

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### AREA OF PRODUCTION

*From estate Vineyards around the river Piave.*

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### TYOLOGY

*BRUT (residual sugar below 12 g/l).*

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### GRAPE VARIETY

*Cabernet franc, Merlot, Refosco dal peduncolo rosso, Carmenere in different percentual.*

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### HARVEST NOTE

*Last week of September, from ripe berries with balanced level of sugar and acidity.*

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### WINE TREATMENT

*24 hours of skin contact then gentle press and cold fermentation for 15 days.*

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## DEGUSTAZIONE

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### COLOR

*Elegant wine, with a soft pink color with “makeup powder” shades. Shining and bright with his fine and gentle bubble.*

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### FLAVOUR

*Floreal, with notes of peach and rose petals.*

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### TASTE

*Soft, fresh, well balanced with a fine and delicate bubble.*

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### SERVICE TEMPERATURE

*Serve at 6-8°C.*

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### FOOD PAIRING

*Perfect with row fish. Oysters, salmon, sushi, or also used as aperitivo in tipical italian style.*

