

AURORA ROSÉ
VINO SPUMANTE
Extra Dry

WINE NAME
Aurora Rosé Spumante

WINE TYPE
Extra Dry Spumante Wine

LOCATION OF THE VINEYARD
Northern Italy

POSITION AND TYPE OF SOIL
The vineyards are cultivated in flat lands of alluvial origin, characterised by varying soil characteristics. The mild, humid climate allows optimal growth of vines

GRAPE VARIETY
Rosé grapes from varieties grown locally

ALCOHOL CONTENT
11.5% vol.

RESIDUAL SUGARS
13 g/l

ACIDITY
5.8 g/l

WINE MAKING PROCESS
Harvesting of grapes at optimal ripeness. Controlled vinification with selected yeasts, secondary fermentation with the Charmat method

CAPACITY / BOTTLE SIZE
0.75 lt.



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Only genuine care and passion for grapevines can produce a grape variety that enables the creation of this Rosé Spumante wine

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COLOUR
Pale pink in colour with delicate violet reflections

BOUQUET
The elegant bouquet reveals floral notes, with violet and hyacinth coming through on the nose. Subtle hints of raspberry add exquisite richness

TASTE
Fresh and moderately acidic, the taste is sapid and light. Medium persistence with an elegant mineral undertone

MATCHES WITH
Ideal as an aperitif, it pairs well with steamed fish dishes, seafood salads and white meat. It can also be served with easy-to-eat dishes like pizza and light cold cuts, as well as with custard-based desserts

SERVING TEMPERATURE
6-8 °C

STORING TEMPERATURE
Between 15 and 20 °C