



CAMPE DHEI

ROSÉ
Extra Dry

WINE NAME
Rosé Spumante

WINE TYPE
Extra Dry Spumante Wine

LOCATION OF THE VINEYARD
Northern Italy

POSITION AND TYPE OF SOIL
The vineyards are located on the plain in soils of medium fertility, where the climate is mostly mild and allows optimal growth of vines

GRAPE VARIETY
Base wine Raboso and other native varieties (mix of red grapes)

ALCOHOL CONTENT
11% vol.

RESIDUAL SUGARS
13 g/l

ACIDITY
5.8 g/l

WINE MAKING PROCESS
The harvesting of suitably ripe grapes, careful vinification and diligent use of the Charmat method combine to make this rosé spumante wine uniquely balanced and palatable

CAPACITY / BOTTLE SIZE
0.75 lt.

SERVING TEMPERATURE
6-8 °C

STORING TEMPERATURE
Between 15 and 20 °C

COLOUR

The wine is an elegant rosé colour with a very fine and persistent perlage

BOUQUET

In the glass, pleasant aromatic undertones. A fresh, delicate bouquet with delicious notes redolent of wild berries and white cherries

TASTE

Fresh on the palate, with a distinct fruity aftertaste. Sapid and harmonic, this wine has a good balance between acidity and mineral notes

MATCHES WITH

Ideal as an aperitif, it goes well with light fish appetizers and fancy fare like crostini with cream cheese and walnuts, or autumnal soups with fresh mushrooms. Also, its ability to accompany fresh summer salads with cherry tomatoes and feta is not to be underestimated