

Nettare dei Santi

viticoltori dal 1948

San Rocco

Rosso Frizzante

Classification:

Sparkling Red Wine.

Blend:

Barbera 40%, Croatina 40%, other red grapes 20%

Planting system: guyot

Winemaking:

Achieved a good maturation the grapes are harvested by hand in small baskets, brought in harvest wagons to the winery where they are destemmed. The classical and traditional fermentation in red takes place in tanks of 130 hl. The mash is fermented for 5 - 6 days at a temperature of 26 - 28 °. Targeted rimontagli put in contact the skins with the must-wine. Before bottling the wine is enhanced with a cheerful effervescence obtained with a natural refermentation in autoclave.

Alcohol content:

11°

Acidity:

6,0

Colour:

ruby red

Bouquet:

vinous, with hints of red fruits

Palate:

lively, light-bodied but cheerfully pleasant

Pairing:

throughout the meal to accompany main dishes and fine courses of medium structure and fresh cheeses

Aging:

not suitable, drink young

Serving temperature:

16° - 18°C

Production:

30.000 bottles



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