

# MAKE IT POP!

FAMIGLIA  
**ZONIN**  
DAL 1821



## Cuvée Rosé



### APPELLATION

Brut Sparkling Wine



### GRAPES

Blend of Italian grapes



### ALCOHOL LEVEL

11% vol.



### BOTTLE SIZE

750 ml

### VINIFICATION

The must is obtained by soft pressing of Glera and Pinot Noir grapes, then 50% undergoes an initial fermentation at controlled temperature of 18° C (64° F), while the remaining 50% is stored at 0° C (32° F) as unfermented must. Lately they are assembled and transferred into pressurised stainless steel tanks where the secondary fermentation occurs to create bubbles according to the traditional Charmat method.

### COLOUR

A lightly-coloured sparkling rosé with a fine perlage and soft, persistent foam.

### BOUQUET

Fragrant and fruity with hints of wisteria flowers, Renetta apples and red berries, including wild strawberries.

### FLAVOUR

Fresh and delightful. On the palate it is soft and smooth with floral notes and a hint of almond.

### SERVING TEMPERATURE

Best served cool, around 6° - 8° C.

### FOOD MATCHES

Excellent as an aperitif and an ideal accompaniment to hors d'oeuvres risottos, fragrant fried food and grilled fish.