

ROSÉ LUXURY DRY "KINGDOM"

Dry sparkling wine



✓ **PRODUCTION AREA**

Obtained from grapes grown in the sunny hills of the Val de Brun Estate.

Vineyards: 10/15 years old.

Average production: 80/90 q/he.

Grape variety: aromatic variety typical from Treviso province.

Growing technique: Sylvoz.

✓ **TECHNOLOGY**

Separately fermented red grapes with a short maceration time give the wine its special colour and typical timbre so sought after by makers of "classic" sparkling wines, with a particular aroma and full-bodiedness.

Painstaking and rigorous champagnization of the base wine at low temperature for 20/30 days generates a balanced, delicate and complete wine.

✓ **ORGANOLEPTIC CHARACTERISTICS**

Perlage: delicate with bright transparencies, with a delicate ruby red colour.

Colour: delicate pink.

Bouquet: gentle, suggestive, with hints of fresh fruits and white flowers.

Taste: dry, full-bodied, lively, harmonious and delicately aromatic.

✓ **CHEMICAL CHARACTERISTICS**

Alcohol content, % vol. 10.50 - 11.50

Sugars, g/l 22.00 - 23.00

Total acidity, g/l 5.50 - 6.50

✓ **SERVING TEMPERATURE**

5 - 6° C in a bucket with ice.

✓ **PRESERVATION**

Keep in a dry and cool place, away from light and heat sources.

✓ **AS INDICATED IN THE WINE LIST**

Rosé Luxury Dry "Kingdom" - Astoria

Astoria - 125 lt.(0,75l)

