



VILLA ROSA
VERNASCA

“Il Rosa”

EMILIA
INDICAZIONE GEOGRAFICA TIPICA

ROSATO
VINO FRIZZANTE



Type: sparkling Rosé

Location: Bacedasco Basso, municipality of Vernasca (PC), Italy, 200-250 m.a.s.l.

Grape variety: 100% Barbera

Vine training: Guyot and Cordon methods

Soil: calcareous clay

Sunlight: East-West

Harvesting: mechanical

ABV: 11%

Winemaking: destemming, light crushing and soft pressing of the grapes; fermentation low temperature to enhance aromas and fragrances

Refining: in stainless steel and cement tanks for approximately three months; re-fermentation in autoclave at 18°C / 65°F

Color: pale pink, with violet nuances

Aroma: expressions of blackberry, wild berries, cherry and pear

Taste: delicate, fresh, slightly sapid

Pairing: fish starters, savory pies, omelettes, white meat

Perfect as an aperitif

Best served at: 12-14°C / 54-57°F