



VIGNA[®] PETRUSSA

SPARKLING ROSE'

Vi.P

SPUMANTE ROSE'

A versatile and delightful antique-pink sparkling wine, made from native grapes of the region. A fresh, convivial wine, designed to be uncorked in good company and shared spontaneously, bringing color, freshness, and cheer to any occasion. Its fine, persistent bubbles make it ideal as an aperitif and perfect for pairing with appetizers, cured meats, delicate fried foods, and finger foods, as well as light pasta dishes, fish, shellfish, and white meat.



GRAPE VARIETY: 100% Refosco dal peduncolo rosso

SOIL: marl soil called "Ponka"

ALTITUDE: 100m on sea level

DENSITY: about 3500 plants/ha - 60 q/ha

GROWING METHOD: guyot

HARVEST: hand harvest in crates



VINIFICATION: light maceration on the skins

REFINING: in stainless-steel tanks and in bottle



ALCOHOL: depending on the vintage, it may vary from 12% to 13%

SERVING T°/F°: 8°-10°C



AROMA: Fruity and fragrant bouquet, with pleasant notes of strawberry, raspberry and cherry, accompanied by delicate hints of white-fleshed peach



TASTE: Dry, fresh and well-balanced, with a pleasant fruity profile that echoes the bouquet detected on the nose



PAIRINGS: European cuisine: appetizers, cold cuts, light fried dishes and finger food; light first courses, fish, shellfish, salmon and white meat
International cuisine: sushi and sashimi, spring rolls, tandoori chicken, ceviche, fish tacos and guacamole

BODY



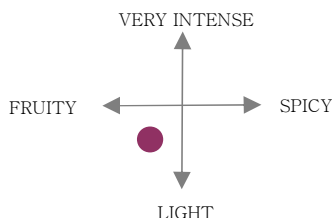
PERSISTENCY



TANNINS



SWEETNESS



VIGNA PETRUSSA

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