



ACCORDI Rosè

Frizzante

Veneto

Indicazione Geografica Tipica

Production area:	Giavera del Montello - Treviso - I
Varietals:	Merlot 30% - Raboso Piave 70%
Training system:	Guyot
Plants density:	2,90 x 0,80 - 4200 stocks/Ha
Soil:	Medium clay leaning to the argillaceous variety
Production:	12000 Kg./Ha
Harvest time:	September / October
Vinification:	This wine is vinified as white, leaving the skins in touch with musts which ferment at a temperature between 18-20°C. after a natural sedimentation. Second fermentation in pressurized tanks using the Charmat metod.
Colour:	Rosy of normal intensity
Bouquet:	Fresh with fruity aromas and a hint of red and black fruits such as blackberry and red currant
Taste:	This wine has a velvet palate, lightly spicy, well-balanced and of gentle body, with a fresh round fruity flavours
Serving suggestions:	Excellent accompaniment to tasteful dishes. Superb with pasta dressed with delicate sauces, seafood or light salami. It can also be considered an entertainment wine served with any light party snack.
Best served at:	6° - 8° C - Alcohol: 11,5 % vol.
Sugar:	15 g./lt. - Total Acidity: 6,0 g./lt.



Azienda Agricola Durante