

SENTIO "ROSA AUREA" SPUMANTE ROSATO EXTRA DRY TECHNICAL INFORMATION



Country Italy
Region Veneto

Sub-Region Treviso

Vintage NV

Producer

Composition 95% GLERA, 5% RABOSO

Alcohol 11%

Certifications Environmentally Friendly, Sustainable

Sentio

Tasting Notes

Rose color, reminding of the color of a peach or rose blossom. Intense aromas, fruity and complex with floral notes and ripe passion fruit. It has a pleasant acidity and a fresh flavor. Full-bodied, with a pleasant and harmonious taste.

Pairing Suggestions

Excellent for aperitif or served with fried vegetables, seafood salad, and fish courses in general.

Vineyard

Produced with the best grapes Raboso and white local vineyards located in east Veneto. The form of cultivation is Guyot and ylvoz. The number of vines per hectare is from 3500 to 4000.

Vinification

Rosé vinification, with separated variety and short maceration for 24-36 hours at 8-10° C. First fermentation occurs inside steel vats at controlled temperature, where selected yeasts are added. The wine becomes bubbly inside low-temperature pressure tanks.

