

ROCCAT®

AZIENDA VITIVINICOLA

DAL 1975

36 mesi

SPARKLING WHITE WINE REFERMENTED IN THE BOTTLE

This wine is produced with the best grapes from our oldest vines. After the refermentation, it is left for at least 36 months in its own yeasts to evolve before being sold.

This variation of wine is produced exclusively in 1.5 litre magnum bottles and in a vintage year only 500 of these are bottled.

It is gold-yellow in colour and its bouquet is reminiscent of almonds, bread crust and delicate white flowers.

Colour	Gold-yellow with green hues
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Grape variety	Grapes from our vineyard
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Production area	North of Treviso
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Wine making process	White wine vinification with a gentle pressing of the grapes
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Refermentation	In the bottle
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Alcohol % by vol	11
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Atm. Pressure	About 2.5 atm
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Sugar residue	About 0 g/l
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Storage	In a cool place with a maximum temperature of 15°C
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Serving temperature	7-8 °C
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