

“FASHION VICTIM”
ROSÉ

Extra Dry Sparkling Wine



146 - 750 ml
120 - 3000 ml

• **PRODUCTION AREA**

Obtained from grapes grown in the sunny hills of the Val de Brun Estate. Vineyards: 10/15 years old. Average production: 80/90 q/he. Grape variety: aromatic variety typical from Treviso province. Growing technique: Sylvoz.

• **TECHNOLOGY**

Separately fermented red grapes with a short maceration time give the wine its special colour and typical timbre so sought after by makers of "classic" sparkling wines, with a particular aroma and full-bodiedness. Painstaking and rigorous champagnization of the base wine at low temperature for 20/30 days generates a balanced, delicate and complete wine.

• **ORGANOLEPTIC CHARACTERISTICS**

Perlage: delicate with bright transparencies, with a delicate ruby red colour.
Colour: delicate pink.
Bouquet: gentle, suggestive, with hints of fresh fruits and white flowers.
Taste: dry, full-bodied, lively, harmonious and delicately aromatic.

• **CHEMICAL CHARACTERISTICS**

Alcohol content, % vol. 10.50 - 11.50
Sugars, g/l 17.00 – 18.00
Total acidity, g/l 5.50 – 6.50

• **SERVING TEMPERATURE**

5 – 6° C in a bucket with ice.

• **PRESERVATION**

Keep in a dry and cool place, away from light and heat sources.

• **AS INDICATED IN THE WINE LIST**

"Fashion Victim" Rosé Brut - Astoria

