



## RABOSO FRIZZANTE

### CHARACTERISTICS

**TYPE:** Fizzy

**COLOUR:** Red

**DESIGNATION:** RABOSO FRIZZANTE IGT VENETO

**SENSATIONS:** The wine smells like wild strawberries and has a pleasantly acidulous taste.

**CULTIVATION:** The vines are grown using the Sylvoz system, with a growing density of 3,500 plants per hectare.

**WINEMAKING PROCESS:** The must is left to ferment in contact with the skins for 4-5 days. Special attention is paid during the punching-down and pumping-over processes, which aim at extracting the colour while at the same time not enriching the wine with astringent tannins.

**AVERAGE YIELD:** 120 q/HA

**DEGREE:** 11,5%

**PAIRINGS:** It is excellent served between meals, and pairs pleasantly with fast and fresh dishes, salami, cold cuts, and soft cheeses.

**SERVING TEMPERATURE:** 10-12°C

**CONTENT:** 0,75 LT



10-12 °C



*dal 1950, vini per passione*

**RIGONI**  
**VITTORINO**

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