



## ANEMA

### CHARACTERISTICS

**TYPE:** Sparkling sweet

**COLOUR:** Red

**DESIGNATION:** RABOSO SPUMANTE DOLCE

**SENSATIONS:** The wine's colour is an intense and bright purple. The fragrance is that of marasca cherry and wild rose. Its captivating and seducing flavor enhances a perfect balance of rustic Raboso and the freshness of sparkling wine.

**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 5 days. Special attention is paid during the punching-down and pumping-over processes, which aim at extracting the colour while not enriching the wine with astringent tannins.

**AVERAGE YIELD:** 120 q/HA

**DEGREE:** 11,0%

**PAIRINGS:** It is an eclectic wine which accompanies both imaginative snacks and the warm conviviality of a classic table prepared with a variety of cold cuts and meat dishes.

**SERVING TEMPERATURE:** 8-10°C

**CONTENT:** 0,75 LT



8-10 °C



*dal 1950, vini per passione*

**RIGONI  
VITTORINO**

