



MASOTTINA  
CONEGLIANO

## VIRAGE Rosé Brut

Vino Spumante  
Metodo Italiano

**Variety:** cuvée of selected white and red berry grapes.

**Harvest:** September.

**Vinification:** first fermentation at controlled temperature on selected yeasts, followed by brief maceration of 24-36 hours at 8-10°C. Prise de mousse takes place at low temperature in pressure tanks. The wine ages for approximately one month before distribution.

**Tasting notes:** radiant pink with fine, lingering perlage. Clean and typical on the nose, featuring scents of wild berries and red berries such as raspberries, wild strawberries and redcurrants. Full-bodied, silky and vertical, on the palate this wine aligns with its fragrance. Long, enveloping finish.



**Bottle pressure:** 5,0 atm

**Residual sugar:** 11 g/l

**Alcohol:** 11%

**Serving temperature:** 6 - 8 °C

**Sizes available:** 0,75 L



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013  
CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013

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