



SESSANTACAMPI



Charme Rosé

Classification: Sparkling

Features: white wine vinification and fermentation in pressurised vat - Martinotti-Charmat method

Alcoholic Content: 11 % by vol.

Colour: bright pink

Aroma: a delicate smell with fruity hints

Taste: soft, sweet and lively with its fine and persisting perlage

Food pairings: the lively and elegant Charme Rosé is the right wine for delicious appetizers and finest pastry

Serving Temperature: 10° C

Bottle Pressure: 4.8 bar

Total acidity: 6,5 gr / l

Residual sugar: 30 gr / l