

# BARRO SANTE MATILDE ROSÉ

<b>Name:</b>	<b>Raboso Rosato IGT Veneto</b>
<b>Typology:</b>	<b>Sparkling wine</b>
<b>Grape:</b>	Raboso Piave
<b>Grapes main provenance area:</b>	Motta di Livenza
<b>Soil type:</b>	clayey texture and silty-loam soils with deep accumulation of calcium carbonate.
<b>Growing system:</b>	doppio cappovolto - double guyot and Sylvoz.
<b>Plant density:</b>	3000 plants per hectare.
<b>Maximum yield:</b>	140 q.li/ha
<b>Harvest period:</b>	September 20th – October 30th
<b>Vinification:</b>	Soft pressing with brief pause in contact with the skins and fermentation at controlled temperature (17-19°C). Refinement on noble residues and subsequent fermentation with charmat method.

## AVERAGE ANALYTICAL DATA

<b>Alcohol:</b>	11,00 vol
<b>Zuccheri:</b>	15-17 g/l
<b>Total acidity:</b>	6,5 g/l
<b>pH:</b>	3.10

## ORGANOLEPTIC CHARACTERISTICS

<b>Color:</b>	bright pink color with foam and fine and persistent perlage.
<b>Aroma:</b>	fruity, with notes of currants and small berries.
<b>Taste:</b>	savory, fresh and fruity.
<b>Food matches:</b>	excellent as an aperitif and convivial moments, it goes well with light courses.
<b>Glass type:</b>	medium-sized white wine glass.
<b>Serving temperature:</b>	8-10°C



SANTE BARRO



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