



## ROSATO “PIÙ-FIZZ”

Grape variety: Blend of red grapes vinificated in rosè  
Area of origin: Italy  
Actual alcoholic title: 10,5 %vol  
Residual sugar: 9-13 g/l

Description: Bright rosé with purplish tinges wine. At the nose pleasantly vinous. Taste is dry, fresh and harmonious.

Appetizer or table wine.

Temperature: 7/8 °C  
Working pressure: 2,8 bar  
Flow: to be adjusted according to the container in which the wine is tapped (jug, flute, etc.)  
Cleaning: to be washed with specific Soda-based products each 4/5 drums, or periodically each 20/25 days  
Suggested gas: Nitrogen

