



PALAZZO CAVALIERI

Spumante Raboso Rosé Pas Dosè Brut
classic method

TYPE

PRIME BOLLE *Spumante Raboso Rosé Pas Dosè Brut*
Classic Method

TOWN OF PRODUCTION

CampodiPietra - Salgareda (TV)

VARIETY

Raboso Piave

TRAINING SYSTEM

Guyot

HARVEST PERIOD

Late October

YIELD PER HECTARE

8000 Kg

FERMENTATION

Rosé

AGING

Brut pas dosé. 24 months in the bottle in
contact with the lees, dégorgement after 30
months.

ALCOHOL CONTENT

12,5% Vol.

TOTAL ACIDITY

8.0 g/l

COLOUR

Brilliant rosé.

BOUQUET

Recalls lemon, pink grapefruit, cherry and bread crust.

FLAVOUR

Fresh, dry, fragrant and persistent.

SERVING TEMPERATURE

8°

Palazzo Cavalieri di Paolo Stival
Via dei Boeri, 13 - 31010 Mareno di Piave (TV)
info@palazzocavalieri.it - www.palazzocavalieri.it