

DON GIOVANNI DA PONTE

VENEZIA D.O.C.

Rosé Brut Sparkling Wine

Venezia DOC Rosé Brut is made with red grapes off the skins in a separate vinification process. It is a sparkling wine with fine, long-lasting bubbles that bring out the best of the delightfully airy and floral notes. On the palate, refreshingly delicate hints of summer fruit help to produce fabulously fulfilling taste sensations and add to the incomparable joys of drinking great wine with good friends.

The DOC Venezia label was introduced in 2010 and it can only be used on wine made with grapes from the Venice and Treviso areas. Vineyards are dotted all over the zones in question, which are extremely well suited to making exceptional, internationally renowned wines.

DESCRIPTION

Grapes: red grapes that are grown in the ideally suited Venice and Treviso areas and processed off the skins.

Alcohol by volume: 11,5%

Profile: a rich pink colour. On the nose, it opens with floral notes and delicate hints of yeast, before moving on to pineapple and wild berry scents. These sensations linger on the palate, with fruity, fresh and vibrant notes.

Recommended glass: flute

Serve at: 4°C to 6°C

TASTING TIPS

It makes an excellent aperitif on any occasion and is simply sensational when served with light hors d'oeuvre, shellfish, seafood or white meat. It is also ideal with dishes that are not too elaborately seasoned, such as risotto, pasta salad or pies.



BOTTLE SIZE

It is available in a 750 ml champagne-style bottle on its own or with other products in an Opere d'Autore pack.



ANDREA DA PONTE
DISTILLATORI PER VOCAZIONE DAL
1892
CONEGLIANO VENETO

EAN 75 cl BOTTLE



8 002266 000314

EAN 6-BOTTLE CASE



8 002266 060318

QR Code

