



GIACOMO
SALMASO

ROSÉ DI GAIA SPUMANTE ROSÉ BRUT



GRAPE VARIETIES USED

Chardonnay and
Pinot Noir



PRODUCTION ZONE

Regional Park of
the Euganean Hills



ALCOHOL CONTENT

12% by vol.



SERVING TEMPERATURE

6 to 8 °C

Training System

Spur pruning

Vinification Process

After initial alcoholic fermentation, a second “long” fermentation process takes place on the lees of prized yeast strains in an autoclave at 16 to 20 °C for about nine months in accordance with the Charmat method.

Description

Rosé di Gaia has a blush pink colour and a fine, delicate perlage. A sparkling wine of sophisticated elegance with a delicate and fragrant fruit-driven bouquet of dried and candied fruit. Delicately aromatic and with perfectly balanced freshness and sapidity on the palate, with notes of mirabelle plum, grapefruit, pineapple and nuts. With a remarkable freshness and excellent persistence, this is a very easy-to-drink wine.

Pairings

Perfect for an aperitif, accompanying any appetiser from simple finger food morsels and battered and fried seafood to more elaborate raw fish based starters. When paired with sumptuous platters, this wine accentuates the flavours of cold cuts and cheeses while countering the sense of fattiness in the mouth. Superb with vegetable risottos, cold light dishes, uncomplicated seafood main courses and white meats cooked at low temperature.

Azienda Agricola Giacomo Salmaso

Via Granze Destra 34 - Montegrotto Terme (35036), Padova (IT)
phone: 049 794 124 - email: info@vinisalmaso.it - website: www.vinisalmaso.it
VAT 03957910288