



FLAVÉ ROSATO

SPUMANTE BRUT MILLESIMATO

GRAPES

Incrocio Manzoni 13.0.25
(Raboso x Moscato d'Amburgo).

TASTING NOTES

APPEARANCE

A rosé sparkling wine displaying a self-confident pink hue and a rich, long-lasting bead of bubbles.

BOUQUET

The bouquet is generous yet refined, with rich fruit. Fragrant white peach and apricot are the first to emerge, followed by melon, lychee, and pink grapefruit, ending on a fine note of ripe pineapple. Floral notes abound, of rose petals and cyclamen.

PALATE

The palate is refined and subtle, yet rich and multi-layered, offering a crisp acidity, overall fine balance, and a lightly sapid finale.

ACIDITY 5.5 g/l

RESIDUAL SUGAR 12 g/l

ALCOHOL 12,5% vol.

VINIFICATION

VINEYARD YIELD 130 q.li/ha

HARVEST PERIOD

Second ten days in September.

FERMENTATION

Cryomaceration on the skins for 12 hours at 10 °C. No Fermentation.

MATURATION

In steel tanks for 3 months.

SECOND FERMENTATION

Fermentation of the must.
Bottle pressure 5 atm.

GROWING AREA

LOCATION

Conegliano hills, on the slopes of the first hills rising to the Dolomites, in northern part of the province of Treviso.

ELEVATION 270 metres

EXPOSITION East - West

SOIL PROFILE

Clay.

VINEYARD DENSITY

4,000 vine/ha

TRAINING SYSTEM

Guyot.

RECOMMENDATIONS AND SIZES

SERVING SUGGESTIONS

Ideal as an aperitif wine.

SERVING TEMPERATURE

6 - 8 °C. Open bottle at moment of serving.

GLASS

Best enjoyed in a large tulip-shaped glass with curved-in rim.

STORAGE

Best enjoyed young, preferably within 1 year. Store the bottle in a cool, dry place, away from light. Do not keep long in refrigerator.

SIZE

750 ml bottle.



BEPIN DE ETO

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