



Paternò di Vittoria[®]



Mimi Rosé ExtraDry

Classification:
Rosé ExtraDry Sparkling Wine

Production area
Comiso (RG) - Eastern Sicily

Grape varieties:
100% Frappato

Farming system of the vineyard
Espalier vineyard

Vinification:
cold maceration with marc for 8 hours, given its sparkle in an autoclave directly from must

Ageing:
kept for 2 months in a bottle before marketing

Alcoholic content:
12%

Residual sugar:
17 g/l

Aphometric Pressure:
5,5 atm

Colour:
rose petals with pearl highlights

Bouquet:
delicate, with floral and fruity sensations

Flavour:
fresh, fruity and persistent taste

Food and wine pairing
roasts and fish soups, roast beefs and vegetables and fresh cheeses

Serving temperature:
8°-10° C