

DONNA MARZIA



DONNA MARZIA - FRIZZANTI

ROSATO

IGP SALENTO FRIZZANTE ROSATO

GRAPE VARIETALS: native recommended grapes

SOIL TYPE: alluvial, medium consistency
with calcareous areas.

GROWING SYSTEM: Guyot.

DENSITY: 5.500 plants per ha.

PRODUCTION PROCESS

Stems removal and soft pressing. After the primary fermentation, the wine is put into a stainless steel tank called autoclave, to undergo its secondary fermentation at controlled temperature to obtain the typical bubbles (Charmat method).

COLOUR: bright and clear pink

PERLAGE: elegant and fine.

BOUQUET: fragrant with hints of red berry fruits.

TASTE: delicate, pleasantly fresh.

SERVICE TEMPERATURE: 8-10°