DILIGO
ALCOHOL FREE
ROSÉ SPARKLING
EXTRA DRY



%ALC	0.0%		20g/lt
	8°/10°	750ml	7g/lt

Soil
Very light and rich soil

Training system
Espalier system

Harvest
The Pinot Noir grapes are hand-picked in the first ten days of September, while the harvest of the Glera grapes takes place manually in the first and second ten days of September

Vinification
The crushing and pressing operations take place in an inert environment. Once the must is obtained, the first fermentation takes place: all the sugars turn into alcohol. This is followed by total dealcoholisation to 0% vol. using cold ultrafiltration.
Carbon dioxide is then added to have a Sparkling drink with the following values: 0% vol. at a pressure of 5.5 bar and with 20 g/l sugars.

Color
Bright soft pink. Persistent and creamy foam.

Fragrance
On the nose, notes of currant, pomegranate, gooseberry, rose, peach skin and a citrus side.

Taste
The sip is soft and rounded, fresh and fruity ending with fine bubbles.

Foodmatch
Ideal as aperitif, with bread and salami or with pizza margherita.

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