



TENUTA VILLANOVA  
DAL 1499

## VILLANOVA ROSÉ

Moscato Rosa  
Spumante demi-sec



**Category:** Sparkling wine

**Grapes:** 100% moscato rosa

**Vineyard name:** Mainizza

**Soils:** Gravel-rich alluvial

**Orientation:** Southeast-northwest

**Elevation:** 38 metres

**Training system:** Guyot

**Harvest:** 30 August 2011

**Production in bottles:** 5,400

**Vinification:** 12-hour cryo-maceration in the press, then low-temperature fermentation until cold arrest at 48 g/l residual sugar. Charmat method second fermentation with cultured yeasts and brief bottle aging.

**Sensory profile:** An intense pink in colour, it boasts a very long-lived bead of tiny bubbles and a delicate, fruity bouquet. The palate is velvety, with a leisurely progression.

**Serving suggestions:** Petits fours, fruit pastries, fresh fruit cup, and wild strawberries.

**Technical data:** **Alcohol:** Alcohol: 12.8% –  
Residual sugar: 48g/l

### Tenuta Villanova

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