



CA' DI RAJO

RAGGIO D'INGEGNO

PROSECCO

DOC TREVISO

MILLESIMATO 2022

ROSÈ BRUT

Its aromas go perfectly with raw fish and oysters, but it can also be combined with fresh vegetables.

Recommended pairing: tuna tartare.

Light pink, fine and persistent perlage.

On the nose it reveals notes of roses, fresh wild fruits and wild strawberries.

Good structure, with balanced sapidity.

Serving temperature 6-8° C (42-46° F).



PINOT NOIR MUST
DURING SECONDARY
FERMENTATION



SPARKLING PROCESS
IN AUTOCLAVE
FOR ABOUT 90 DAYS

AGRONOMICAL DATA

Grapes	Glera - Pinot Noir
Production area	Province of Treviso
Altitude	30 metres a.s.l. (98 ft)
Type of soil	Clayey, sandy and also gravelly
Harvest	Early September

ANALYTICAL DATA

Totale acidity (g/l)	5.70 ÷ 5.90
pH	3.10 ÷ 3.30
Residual sugar (g/l)	8 ÷ 9
Alcohol	11.5% vol.

FORMAT / PACKAGING / GIFT BOX

750 ml	6 bottles	Lithographed box 1-2-3 bottles
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SCAN QR CODE
Ingredient list
Nutrition declaration
Environmental label

