



MASSERIA FRATTASI

## PRESTIGE ROSÉE SPUMANTE EXTRA-DRY

The charmat method is particularly indicated for aglianico, a late harvesting grape. This sparkling wine has sweet smells, rose petals, wisteria and cherry blossoms.

### WINEMAKING

White vinification in steel, elaborated with the charmat method.

### ORGANOLEPTIC DESCRIPTION

Pink color with amaranth reflections.

Intense aroma and a refined perlage.



<b>PRODUCTION AREA</b>	Montesarchio
<b>GROUND TYPE</b>	Clay and calcareous materials
<b>WINEYARD</b>	100% aglianico
<b>ALTIMETRY</b>	820/1140 feet asl
<b>CULTIVATION METHOD</b>	Wired plant
<b>HARVEST</b>	Manual. Third decade of September
<b>ALCOHOL CONTENT</b>	11,50%
<b>SERVING TEMPERATURE</b>	8-10°
<b>ANNUAL PRODUCTION</b>	3000 bottle

[www.masseriafrattasi.it](http://www.masseriafrattasi.it)

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