



GIACOBAZZI

SWEET ROSÉ SPARKLING

NO ALCOOL

GIACOBAZZI

MODENA



Classification: Pure grape juice

Vinification: Smooth crush, draining, cooling and cleaning of the must, storage of must in sterile tanks

Foam: Obtained from natural fermentation of other must by the Charmat method

Colors: deep rosé

Bouquet: Fruity, fresh, typically aromatic

Taste: Well-balanced, pleasantly sweet and velvety

Service Temperature: 6-8 °C