

Volio PolyKeg

COUNTRY

Italy

REGION

Emilia-Romagna



Rose Sparkling Wine

VARIETALS

Sangiovese, Merlot

VINIFICATION

Soft pressing and a slow fermentation in stainless steel tanks at a controlled temperature (20°-22°C). Sparkling process is done using the Charmat method in pressurized stainless steel tanks.

ANALYTICAL DATA

ABV
10.5%

TASTING & PAIRINGS

Appearance: Pale pink.

Nose: Fresh violets and cherries.

Palate: Medium intensity with a persistent perlage.



AVAILABLE FORMATS

20L



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