




DESIDERIO N°1 ROSSO

SPUMANTE MILLESIMATO EXTRA DRY

DESIDERIO N°1 Rosso Spumante is an Extra dry red sparkling wine obtained through vinification of Raboso Veronese grapes, a native plant of the Treviso. DESIDERIO N°1 offers a niche product which satisfies even the most demanding palates. Its captivating and seducing flavor enhances a perfect balance of rustic Raboso and the freshness of sparkling wine.

ORGANOLEPTIC CHARACTERISTICS

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| Typology | Sparkling |
| Appearance | Bright ruby red, brilliant, with a rich, creamy and persistent foam and extra fine perlage. |
| Bouquet | Extravagant, rustic, delicate, smooth and balanced mouth, crisp and refreshing, reminiscent of fresh raspberries and wild cherries. |
| Taste | Harmonious, structured, elegant, persistent; rich food-friendly flavours with balanced acidity between the rich texture and pleasant mineral notes and a mellow and persistent aftertaste. |
| Alcohol content | 11,5% |
| Pairing | It is an elective wine which accompanies both imaginative snacks and the warm conviviality of a classic table prepared with a variety of cold cuts and meat dishes. |
| Serving | 8-10°C |



DESIDERIO N°1 Rosso Spumante comes from the grapes of Raboso Veronese, a native plant of the Treviso area born from a spontaneous cross between Raboso Piave and Marzemina Bianca that probably occurred even before the time of the Roman Empire. This ruby-red Spumante will instantly captivate and intrigue you with its extravagant bouquet, reminiscent of fresh raspberries and wild cherries. Surprisingly versatile, this pioneer of the Raboso Spumante proves increasingly complex, while maintaining its crisp and refreshing character.

Raboso was in the past the most cultivated red varietal of eastern Veneto; it was a wine consumed by Venetian navigators on their long voyages around the world; they named it 'vin de viajo' (wine of travel) because it was the most resistant of wines to aging and sea-voyage. This pedigree explains why Raboso Veronese presents itself as less tannic and gentler than Piave. Raboso Veronese is a late grape variety cultivated in a clayey soil with production quantities around 50 quintals per hectare. Thanks to its increasingly docile characteristics, this varietal lends itself to intriguing craftsmanship, leading us to this uniquely beautiful vintage of DESIDERIO N°1 Rosso Spumante.

Once the controlled-temperature maceration is completed, a second fermentation is strictly produced with indigenous yeasts. Our labor of love culminates in this irresistibly appealing wine of extraordinary sensory balance between refreshing acidity and alluring sweetness.

Fascinatingly perfect with entrées of fish, charcuterie, fruit or dessert, DESIDERIO N°1 Rosso Spumante doubles up as a memorable apéritif that will elegantly set the stage for any worthy occasion, satisfying even the most delicate palates.

DATA SHEET

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| Color | Bright ruby red |
| Perlage | Extra fine and persistent |
| Fragrance | On the nose, there are notes of red fruits, raspberry and cherry; elegant and persistent fragrance |
| Flavor | The aroma is fresh and delicate with a good structure that remains in line with the olfactory structure. Good harmony of tastes thanks to the balance between acidity, sweetness and structure . |
| Alcohol content | 11,5% |
| Sugar content | 14-16g/l |
| Total acidity | 6,00 g/l |
| pH | 3,00 |
| Pressure | 4,5 bar |
| Wine and food pairing | It is a seductive and captivating wine from a thousand faces. It goes well with salami and cheese appetizers, with game dishes that are not too full-bodied. Sometimes used as a fine meal combined with dried fruit. |
| How to serve | Flute drop at a temperature of 8 ° C |
| Storage | Dark and cool place, possibly dry |
| PRODUCTION NOTES | |
| Grape varieties | Veronese raboso |
| Grape production area | San Biagio di Callalta |
| Average altitude of the vineyard | 30 meters a.s.l. |
| Exposure of the vineyard | West, south-west |
| Type of terrain | Clay |
| Climate | Temperate, hot summer and slightly humid average temperatures from flowering 25 ° C |
| Training system | 'doppio capovolto' and Sylvoz methods |
| Grape-harvesting period | September mid-October |
| Vinification technique | Harvest by hand followed by destemming and light and slow pressing. Fermentation with native yeasts in cream and selected according to the method of bioenology. Let stand on fine lees until February at a temperature never higher than 12 ° C. |
| Prise de mousses | Charmat method. Refermentation with selected yeasts in an autoclave at 16 ° C. Fermentation time about 2 weeks. Second lysis and cold stabilization at -1 ° C. Microfiltration before bottling. |
| Duration of the cycle | The wines remain in the cellars for 30 to 40 days after bottling. |