

De Stefani Rosé Col Fondo Frizzante

(Rosé Frizzante IGT Veneto)

100% Raboso



The Rosé Col Fondo Frizzante takes bubble production in this area all the way back to its roots. Here, 100% Raboso from the estate vines in the Piave Valley were used and underwent its vinification in traditional Method Champenois style. After the initial fermentation in steel, the wine is bottled with its lees under the typical crown cap enclosure, including no preservatives or sulfites. Second fermentation happens in bottle and is never disgorged before release. Col Fondo means On the Lees. This pet nat style gives a wonderful creamy foam to the finished wine, shows a intense and lovely bread crust aroma, and a fresh and dry mouth full of fruit and character.

Bon Vivant

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