



**FRATELLI**  
VINEYARDS



## TiLT Bubbly Rosé

Variety: Indigenous grape

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### **Fermentation protocol**

Fermentation method: Fermented at 14-16° C, in stainless steel tanks for 10-15 days.

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### **Wine analysis**

Alcohol: 11%

Total Acidity: 5.5

pH: 3.4

Sweetness: Medium Sweet Carbonated wine

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### **Tasting notes**

A refreshing wine with tropical berry fruit and subtle finish.