



Redentor
CLASSIC METHOD

T^{te}
TESSÈRE



Redentor

CLASSIC METHOD

Redentor Classic Method
Spumante Raboso Rosato

sparkling rosé, tending to onion, gold with the prolongation of the stay on the yeasts in the bottle.

Hints of pomegranate, citrus, apple, followed by aromas of cherry, blackberry, licorice. Rightly acidulous, lively, complex.

Raboso Piave

vinified as a rosé wine

Uva



11,5-13%
Alcohol

10°C
Serving temp.

Tessa
TESSÈRE

Recommended with:



Aperitif



First courses



Elaborate dishes



Second courses

T
TESSÈRE

Guyot

Wine training system

5.100-6.300

plants / ha

Density

Clayey

Soil

**1,5-2kg/
vine**

Grape yield



end of
October

Harvest by hand

T
TESSÈRE