



Redentor
ON THE YEAST

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TESSÈRE



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Spumante Raboso Rosato

sparkling rosè, tending to onion, 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.

The presence of suspended yeasts is desired and is a sign of naturalness and aromatic complexity.

Raboso Piave

vinified as a rosé wine

Grape



11,5-13%
Alcohol

10-12°C
Serving temp.

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Recommended with:



Vegetables



Aperitif



Legumes



First courses



Second courses


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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

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