



Tai Rosso *brut*

Winemaking

Grapes are hand-harvested at the end of September. Destemming and white vinification at controlled temperature for 5–8 days in stainless steel tanks. Secondary fermentation in autoclave (Martinotti Method), with lees aging for about 3 months.

Tasting Notes

Bright coppery hue. Delicate bouquet with notes of apple and fresh flowers, especially rose. On the palate, fresh and well-balanced, with a persistent and pleasantly floral finish.

Food Pairing

Versatile at the table, pairs well with fish dishes and white meats. Also excellent as an aperitif.

Type	Sparkling Rosé Wine Brut
Region	Veneto
Municipality	Arcugnano Altavilla Vicentina
Vintage	2023
Variety	100% Tai Rosso
Appellation (DOC)	DOC Colli Berici
Soil type	Clay soil
Yield per hectare	80 quintals/ha
Harvest	Hand-harvested in 15 kg crates
Aging	Martinotti Method, 3 months on lees
Alcohol content	12% vol.
Residual sugars	9 g/L
Serving temperature	6–8 °C

Fondo Rubro

Fondo Rubro - a brand by Agriale società agricola semplice
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