



The Rocco Venezia Rosè is produced from the grape varieties of Pinot Nero and Raboso, from the vineyard situated on the flat of the Piave river in the Veneto region. The perlage is very fine and abundant. Its rosè colour is reminiscent of rose petals with touch of pomegranate.

The bouquet is flowery and well rounded with aromas reminiscent of raspberries, hints of cranberries and cherries. The taste is full and warm with a distinct tendance to fruit on the palate. This rosè is a very fine and fruity wine, while elegant and intense in fresh fruity flavour. It is best served at the temperature of between 7-9°. This rosè makes an excellent aperitif and it is a perfect match for risotto rice, balances strong tasting fish like salmon and white meat dishes very well, or indeed goat and sheep cheeses



Effervescence: abundant , yet very fine and intense perlage

Colour: distinctively rosé reminiscent of rose petals with hints of pomegranate, clear and bright

Bouquet: flowery, well rounded, intense with aromas of raspberries, cranberries and cherries

Taste: fine and fruity, intense fruity flavour

12.00% ABV

75 cl



Rocco Sparkling Rosè Brut V.S.Q.P.R.D. Rosè Brut



rocco®
VENEZIA