



CASABACCICHETTO

CAMPO CRÈ

ROSATO FRIZZANTE

IGT Marca Trevigiana Rosato Red Wine

11,5 % Vol

12°C



Raboso Piave, Raboso Veronese and Merlot (variable percentage depending on the vintage) to tone down the acidity of the Raboso Piave.



Ponte di Piave, Via Calderba and Via Salute.



Low environmental impact integrated pest control as a replacement for systemic pesticides and chemical fertilizers. Leaf thinning is performed after bloom. We perform minimal hedging.



Light maceration on the skins for at least 4 hours. Delicate crushing employing a selection of the softest pressings. Static settling of the must at a low temperature. Fermentation takes place in stainless steel at a controlled temperature of 18° C. After two rackings the wine matures in stainless steel.



The aroma is fruity, with pronounced notes of peach, and flowery, with hints of rose petals. This wine is lean, lively and tangy.



It is excellent with light meats and fish, outstanding with risotto with shrimps. It makes a fabulous aperitif paired with the local charcuterie!

Azienda Agricola CASA BACCICHETTO s.s.

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