

FREIXENET

ITALIAN ROSÉ SPARKLING WINE



Winemaking process

Carefully crafted from a selection of Glera, Corvina, and Pinot Noir grapes, Freixenet Italian Rosé Sparkling captures the essence of Italian winemaking tradition, offering consumers a product with an attractive pale pink colour, fresh character, and delicate bubbles. A true tribute to beauty and celebration, it is designed to satisfy the most discerning palates and expand the brand's range of Italian sparkling wines.

The harvest and first fermentation of Freixenet Italian Rosé take place in northern Italy, where we select the ideal base wines to create a fresh and elegant sparkling wine. The grapes are carefully pressed whole, initiating a slow, cold-controlled fermentation process that preserves their delicate aromas and natural fruit freshness.

For the second fermentation, we follow the winemaking method of the Prosecco region: the wine ferments in pressurized stainless-steel tanks at a controlled temperature. The tank is then cooled to 0°C to ensure optimal preservation, allowing the sparkling wine to rest on its lees for at least a month, enhancing its complexity. The result is a fruity and enticing sparkling wine.

Coupage

Glera, Corvina and Pinot Noir

Tasting note

An attractive pale pink colour, bright with fine and persistent bubbles.

On the nose, it reveals an enticing combination of wild red berry notes, interwoven with subtle hints of white flowers and apples.

On the palate, it is particularly fruity, refreshing, and enjoyable. Ripe red fruits blend in perfect harmony with the lively bubbles, giving this sparkling wine its distinctive character.

Food pairings

Freixenet Italian Rosé is a versatile and elegant sparkling wine, perfect for toasting in style on any occasion and pairing with a wide variety of flavours. It pairs beautifully with a fig, walnut, and goat's cheese salad or a prawn risotto. It is also an excellent choice to accompany a Prosciutto e Rucola or Caprese pizza.

Among fish and poultry dishes, it is ideal with grilled salmon or turkey seasoned with fresh aromatic herbs. For those with more adventurous tastes, it offers a surprisingly good match with Asian cuisine featuring sweet and sour flavours.

To finish on a high note, its subtle sweetness pairs exquisitely with panna cotta and red berries, raspberry ice cream with a balsamic reduction, or seasonal sweet cherries.

Analysis

Alcohol: 11,00% vol.

Total acidity (expressed in tartaric acid): 5,5 g/l

Sugar: 15 g/l (Extra Dry)

Vegan: yes