



TENUTE TOMASELLA

Emozioni in un sorso



OSE' Sparkling Rosè demi-sec

Grape variety	raised Verduzzo grape and Refosco
Yield	15.000 Kg/He.
Training system	Sylvoz.
Harvest	manual with grape selection
Vinification	the destaked grapes remain on their skins for a short period of time and then vinificated at controlled, low temperature to preserve the fresh and fruity bouquets. Sparkling obtained by fermentation in pressure tank with the Martinotti method.
Alcohol content	11,5 % vol.
Residual sugar	38 g/L.
Colour	coral pink with violet reflections
Bouquet	fresh and delicate, floreal of wild rose, fruity of pomegranate and raspberry, delicate notes of musk.
Taste	smooth, savoury with good after-taste and persistent perlage
Food combination	excellent with quality cured pork products such as Patanegra raw ham and Culatello. An unusual sparkling wine that accents total versatility either with spicy fusions of intense tastes. Can be served as sweet aperitif or as a dessert wine.
Serving	best enjoyed at 6° - 8° C.
Storage and Ageing	best expresses its characteristics if consumed young.

AWARDS

IL GOLOSARIO di Paolo Massobrio 2020
Top Hundred: Osè Spumante rosato demi-sec
IWSP | INTERNATIONAL WINE SHOW PRAGUE CZECH REPUBLIC 2017
Osè Spumante rosato demi-sec - 85/100
GUIDA VINI BUONI D'ITALIA 2016
Osè Spumante Rosato demi-sec - 4 STAR