

## `Paloma Rose` MUSE Spumante Rose Secco



**Winemakers:** La Cantina Pizzolato  
**Location:** Veneto, North of Treviso  
**Varietal(s):** 95% Prosecco (Glera)  
5% Raboso  
**Analytical Data:** Alc. 11.% by Vol. · Res. Sugar 18 g/l · Acidity: 5.7 g/l  
**Serve at:** 41 - 43°F  
**UPC:** 1-85554 00006-2

### Vineyard:

The estate is located in the rich and flourishing countryside in the north of Treviso, and the vineyards are situated on the plains and hillsides near Piave River.

### Vinification:

The first phase includes a traditional white wine vinification, keeping the temperature between 15-17° C to preserve the quality of the grapes. Later it is assembled with 5% Raboso and a natural fermentation is implemented in steel tanks at controlled temperatures for at least 60 days.

### Terroir:

Pebbly and permeable soil. Allowing good drainage.

### Training system:

Pendelbogen training system.

### Tasting Notes:

Pink Topaz-gray color. Aromas and flavors of almonds, lemon chiffon, ripe apples, and summer peach with a silky, vibrant, fruity light body and a polished, medium-length finish. A friendly sparkler with a sophisticated side; appropriate for celebrations of all sizes.

*Tastings.com*

Palest pink with a lively and vigorous mousse of bubbles bursting with aromas and flavors of ripe strawberry, lemon zest, crunchy apples, almond blossom, and a sprinkling of ginger.

*NM*

### Enjoy with:

Shrimp scampi, or freshly shucked oysters. Quiche, soft cheeses, fresh fruit, and piping hot waffles garnished with berries, mint sprigs, and crème fraîche.

### Certification:

BIOS



**tastings.com by BTI**  
88 points  
Best Buy, Highly Recommended  
Vintage: 2018



**Experience Rosé**  
93 points  
Vintage: 2017

### EUROPEAN OFFICE:

Cartagena, SPAIN  
pilar@NaturalMerchants.com

Tel: +34.968.32.15.11  
Fax: +34.902.90.89.61

### NORTH AMERICAN OFFICE:

Oregon USA  
ed@NaturalMerchants.com

Tel: 1.530.554.2333  
Fax: 1.866.784.0422