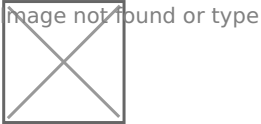


Terre dei Buth Frizzante Rose Special Cuvee

Terre dei Buth Societa Agricola

Italy - Veneto

Raboso is an indigenous red grape to the Venetian region, well known for its hints of red berries and its smooth taste.



Fresh and fruity with hints of gooseberry and redcurrant. Glera and Raboso are blended before the foaming process into what Paolo calls call "Special Cuvée", for its outstanding drinkability and delicate scents.

Specifications

Wine Type	Sparkling
Varietals	90% Glera and 10% Raboso
Age of Vines	10 years average
Agricultural Practices	Organic
Certifications	ICEA Organic Biologico
Soil type	Gravel
Vinification	Charmat Method. Grapes are machine-harvested & pressed immediately after picking, preserving the freshness of the fruit & avoiding micro-fermentation. Grapes are harvested and vinified individually.
	After picking, grapes are soft-pressed. Primary fermentation is completed in about 10 days, then additional fermentation for 5-6 months, in which the cuvee reaches the appropriate level of acidity for foaming, which is then performed in stainless steel, thermo-conditioned tanks for 20-25 days.
Pairings	Pasta, pizza and summer salads.

Codes, Weights and Measures

UPC	7 84585 02369 1
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02369 8
Case Weight	39
Cases/Pallet	50
Layers/Pallet	10
ABV	10.50%
SRP	\$ 17.99 USD 750mL Bottle

Reviews and News

Terre dei Buth Frizzante Rose Special Cuvee - GOLD MEDAL - Gilbert & Gaillard 2022
Terre dei Buth Frizzante Rose Special Cuvee - 90 PTS - GOLD - BTI