



Philéo Rosé Spumante Extra Dry

- APPELLATION**
Oltrepo' Pavese DOC
- AREA**
Zenevredo (Oltrepò Pavese)
- GRAPES**
100% Pinot Noir
- ALCOHOL LEVEL**
11,5% vol.
- BOTTLE SIZE**
750 ml - 1500 ml

VINIFICATION AND AGEING
The Pinot Nero grapes are harvested with a higher degree of ripeness than those for the Blanc de Noirs: this allows for a very moderate extraction (by means of soft pressing) of color from the skins, thus giving the wine its characteristic rosé hue. The base wine is re-fermented in pressurized tanks using the Charmat method, with a long period of contact between the wine and its lees, so as to obtain an extremely fine bead and a rich bouquet.

COLOUR
A brilliant pink with purplish reflections.

BOUQUET
Fresh and fragrant, with marked scents of redcurrants in a broad, floral bouquet that gives way to attractive yeasty notes.

FLAVOUR
It is rounded and mellow on the palate, with great length. Its floral nuances and hints of red berry fruits lead into an extremely clean finish.

SERVING TEMPERATURE
Serve at 6°- 8° C. (43° - 46° F.).

FOOD MATCHES
Excellent both as an aperitif or served throughout a meal. Ideal with raw scampi or tuna carpaccio.