



Rosè Brut Sparkling Wine



GRAPES

A blend of Italian grapes



SERVING TEMPERATURE

It is best served between 5° and 7° C. (41° - 45° F.).



ALCOHOL CONTENT

11% vol.



AVAILABLE SIZES

750 ml

VINIFICATION AND AGEING

The must is obtained from softly pressing the grapes during the first stage of the fermentation at a controlled temperature of 18° C. The wine is then decanted into a pressurised stainless steel tanks where the secondary formation occurs to create bubbles in accordance with the traditional Charmat method.

TASTING NOTES

COLOUR: a lightly-coloured sparkling rosè with a fine and seductively delicate perlage.

BOUQUET: pleasant, intense and fruity, evoking memories of wisteria flowers and Renetta apples.

FLAVOUR: well-blended and delightful. On the palate it is soft and smooth with floral notes and a hint of almond.

FOOD PAIRINGS

Excellent as an aperitif and an ideal accompaniment to hors d'oeuvres risottos, fragrant fried food and grilled fish.