



ROSÉ BRUT

SPARKLING WINE

GRAPE VARIETY: blend of white and red grape vines, cleverly mixed to obtain this sparkling rosé wine, very fresh and fruity.

TERRITORY: Italy.

VINIFICATION PROCESS: soft grapes pressing with following 16° C fermentation of the must. Successive addition of the sugary syrup for foaming with ri-fermentation in autoclave and successive lay down on the yeasts with frequents batonnage to stabilize the rosé color.

TECHNICAL DATA

ALCOOL: 11% vol

ACIDITY: 5,8 g/l

SUGAR: 12 g/l

OVERPRESSURE: 5,5 bar

ORGANOLEPTIC FEATURES

FROTH: intense and creamy.

PERLAGE: faint and intense.

COLOR: light pink.

TASTE: it is savoury and intense, the good acidity boost the freshness. It is a fragrant sparkling wine, young and very easy, it perfectly matches with aperitifs, appetizer and fish plates.

IDEAL TEMPERATURE: 6-8°C