

Spumante Rosato Brut

Grape variety: cuvée of selected wines and musts of white and black grapes

Production process: temperature-controlled second fermentation of a cuvee of selected wines and musts of white and black grapes (18-19°C). Ageing on the fermentation yeasts for approx. one month.

Alcohol: 11.5% Vol.

Sugar content: 10 gr/l

Colour: clear pink

Perlage: delicate and persistent bubbles

Bouquet: fruity with floral notes

Taste: harmonious and fresh; full-bodied

Serving temperature: 6-8° C

Food pairings: Ideal as an aperitif or paired with light and delicate dishes or fish dishes



86/100

