



Centorose'

GRAPE VARIETIES

Centesimino, an ancient indigenous grape variety of Romagna, grown exclusively in the Faenza territory, Oriolo dei Fichi area.

WINEMAKING

Soft pressing, off the skins fermentation, with temperature control. Sparkling making: Martinotti – Charmat method, for at least 5 months.

ANALYTIC DATA

Alcohol content: 12 % vol.

ORGANOLEPTIC CHARACTERISTICS

Bright and clear wine, pink cherry color, fine and elegant aroma, with numerous and persistent bubbles. Intense and fine taste, with hints of strawberry, geranium and rose. With notes of freshness and roundness, it is dry, slightly salty, full-bodied, with good balance, intense, persistent and fine.

GASTRONOMY

Perfect with both meat and crustacean-based aperitifs, as well as with rice dishes, seafood sauce; ideal with prawn salad.

Serving temperature 6-8°C

AVAILABLE FORMATS

75 cl

