



Spumante Brut "Cuvée Rosé"

GRAPE VARIETIES

Grignolino

WINEMAKING

Innovative rosé method, brief contact of must with marc (approx. 18 hours); Martinotti-Charmat sparkling method. Innovative and exclusive vinification on the Grignolino vine.

AGEING

Maturation in stainless steel tanks and subsequently in vertically-positioned bottles for at least 6 months.

ANALYTIC DATA

Alcohol content: 12 % vol.

ORGANOLEPTIC CHARACTERISTICS

Light pink that turns rosé colored after the first 10-12 months in the bottle; floral and delicate with distinct aromas of strawberry pulp and raspberry; extremely fresh and dry, subtle and lingering, velvety.

GASTRONOMY

Excellent as an aperitif; it pairs well with finger food, especially with salmon.

Serving temperature 8-10 °C

AVAILABLE FORMATS

75 cl

[Awards #1](#)

[Awards #2](#)

