



Brut Rosé

GRAPE VARIETIES

Pinot Noir

WINEMAKING

Soft pressing of the whole grapes.

MARTINOTTI METHOD

Moussing at controlled temperature in autoclave and refinement for 6 months; it's best if served after 2 years from bottling, but it can sustain a moderate ageing up to 3-4 years.

ANALYTIC DATA

Alcohol content: 12.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Soft mousse, fine and long lasting perlage; still rosé; fine and clean bouquet, fresh and fragrant, delicate, round; fresh, dry, fragrant, harmonic.

GASTRONOMY

Excellent as aperitif; it matches well with boiled scampi dressed with oil and parsley, stewed hake with potatoes, grilled cuttlefish dressed with emulsified oil; risotto with filets of sole and scampi, taglierini pasta with crab and Belgian endive.

Serving temperature 8°C

AVAILABLE FORMATS

75 cl

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