



SPUMANTE ROSE' BRUT



VARIETIES

Sangiovese and other grapes from Montefalco area

HARVEST

Hand harvested and bunches selection in vineyard in the early morning hours of the third decade of August.

VINIFICATION

Exclusive extraction of the free-run must followed by cold static decantation. 20 day of fermentation at 13 °C. The sparkling process is carried out gradually following the Charmat method.

MATURATION

3 months in steel tanks on fine lees

COLOUR

Pink

AROMA

Starts with aroma of red fruits such as strawberry and continues with citrus notes of grapefruit and floral notes of wild rose

PALATE

Balanced, medium flavor intensity and harmonious. High acidity and tasty

PAIRINGS

Its elegance is well paired with fresh fish, aperitifs, pinzimonio and cheeses

AGEING POTENTIAL

2 years

SERVING TEMPERATURE

8-10 °C

SIZE L

0,75