



BRUT ROSÉ

It is produced from Cortese grapes vinified in purity. Before the second fermentation, along with the liqueur d'expedition, a small amount of Pinot Noir is added, from our vineyards, to create the pinkish color, peel of onion. The taste is delicate, with hints of flowers orange and rose hips that fade to the end in red fruits and bread crust. Its softness and roundness make it suitable both as an aperitif, and as after meal.

CLASSIFICATION: Sparkling Quality Brut Rosè Wine.

GRAPE VARIETIES: Cortese with a 3-5% of Pinot Noir.

PRODUCTION ZONE: High hill, Rovereto Superiore in zone of Gavi.

SPARKLING TECHNIQUE: classic fermentation in bottle, aging on the lees for at least 24 months.

SERVING TEMPERATURE: 8 °C.

APPEARANCE: thick and creamy foam, abundant; fine and persistent perlage grain.

COLOR: cherry, red onion peel.

NOSE: intense, ethereal, yet fresh and delicate, with first hints of orange blossom and rose hips that fade into crusts of bread and notes of red fruits.

TASTE: of harmonious imprint, ample and savory, cloth of light roundness and long softness.

GASTRONOMIC COMBINATIONS: ideal for the whole meal, thanks to its freshness and its thick and soft foam, yes lends itself particularly to be combined with seafood appetizers and fish dishes also sauced. The delicate aromas that it distinguishes then make it a complement for dessert fruit.

IMPORTANT NOTE: : Sparkling Wine reaches the optimum service temperature after about two hours. Stay in the refrigerator. It is advisable not to prolong such stay over two/three days: a longer period could cause the cork to dry and consequent alteration of the product, with loss of pressure.



AVAILABLE PACKAGES

Code	Description
Brutrose06	Standard box of 6 bottles 750 ml

