



BRUT ROSÉ

Code BRUTROSE

Made with pure Cortese grapes vinified with the sparkling process. Before the second fermentation, a small amount of Pinot Noir from our own vineyards is added to create the pink, onion skin colour. On tasting, it has a delicate aroma with hints of orange blossom and rosehip that fade into red fruits and bread crust. Its smoothness and roundness make it a well-suited aperitif, as well as for the end of and after meals.

CLASSIFICATION: quality sparkling wine - Brut Rosé.

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

PRODUCTION AREA: hills - in the Gavi D.O.C.G. production area.

SPARKLING TECHNIQUE: classic fermentation in bottles, aged on lees for at least 24 months.

SERVING TEMPERATURE: 8 °C.

APPEARANCE: dense and creamy foam; minute and continuous perlage.

COLOUR: typically cherry-red, onion-skin pink.

BOUQUET: intense, ethereal, yet fresh and delicate, with initial hints of orange blossom and rosehip that fade into bread crusts and notes of red fruits.

TASTE: harmonious, broad and savoury, with a slight roundness and long smoothness. Notes of strawberry, grapefruit, jasmine.

FOOD PAIRINGS: ideal throughout the meal thanks to its freshness and its dense, soft foam, it is particularly ideal paired with seafood hors d'oeuvres and fish dishes, including sauces, shellfish. Its delicate aromas also make it an exquisite complement to fruit desserts.

IMPORTANT NOTE: sparkling wine reaches its optimal serving temperature after about two hours in the refrigerator. It should not remain in the fridge any longer than two to three days, which could cause the cork to dry and the consequent alteration of the wine, with loss of pressure.



OPTIONS AVAILABLE

Code	Description
Brutrose06	Standard box with 6 750 ml bottles