



## MILLESIMATO D'ANTAN ROSÈ

*This Sparkling Wine "Millesimato Riserva D'Antan®" it's produced with slow and traditional procedures of artisan winemaking: it offers an unmistakable intensity and an uniqueness of sensations given by Cortese wine, while Pinot Nero contributes giving an elegant rosy colour. By using a long aging into the bottle, approximately ten years, on its autochthonous selected yeasts, we obtain a kind of wine that doesn't seem to have a limit on its age and that discovers with the time itself a great and loyal ally. A product where the surprising freshness is accompanied by honey, spices, dried fruits, aromas and a remote memory of chocolate, with a continuous rising in harmonies. A rare wine, intended for connoisseurs, the creation of a particular moment of the nature with the man's endless patient work.*

**CLASSIFICATION:** Sparkling Quality Brut Rosè Wine.

**GRAPE VARIETY:** Cortese with 3-5% Pinot Nero.

**PRODUCTION AREA:** hills in the Gavi D.O.C.G. Production territory.

**CUVÉE:** rosè wine, obtained with the winemaking of white and black grapes, with a shot permanency of the Pinot Nero skins into the must.

**SPARKLING MAKING TECHNIQUE:** classic fermentation into the bottle, long aging and maturation on the lees for approximately ten years.

**STORAGE TIME:** within three years from the "dégorgement".

**SERVING TEMPERATURE:** 8 °C.

**APPEARANCE:** thick foam and soft, plentiful; minute "perlage" and continuous.

**COLOR:** light and pale pink.

**PERFUME:** slightly spicy, intense and persistent; pastry notes, white chocolate. From an early warm and amber sensation, it changes in intense exotic fruits, dissolving into honey and spices into a soft, elegant complex.

**FLAVORS:** it respects the perfume, important, full, strong and fresh backbone, velvety and continuous, refined during its long aging on the lees. Nicely sour and pleasant almond hint. The final is made of a rare beauty with candied fruits hints.

**GASTRONOMIC COMBINATIONS:** ideal as aperitif and suitable for important meals and throughout meal. Excellent as after meal and "meditation".

**IMPORTANT NOTE:** sparkling wine reaches its optimum temperature after a two hours permanence into the fridge. We suggest of not to extend this period more than two/three days; a longer period can produce a drying of the cork, with product alteration, pressure loss and abnormal taste.

### AVAILABLE PACKAGING

Code	Description
Miros01	Elegant case of 1 bottle 750 ml
Miros06	Wooden box of 6 bottles 750 ml

