



MILLESIMATO D'ANTAN ROSÈ

Code MIROS

This Sparkling Millesimato Rosato Riserva D'Antan® Wine is made using slow, traditional artisanal methods. It offers an unmistakable intensity and unique sensations given by the typical richness of Cortese wine, while the Pinot Noir contributes an elegant rosé colour. The long ageing in bottles - about 10 years - in contact with native lees we personally select results in a wine that seems to have no age limits and yields a great and always faithful ally over time. A wine in which surprising freshness is accompanied by the aromas of honey, spices, dried fruit and a distant memory of chocolate, in a continuous crescendo of harmonies. A rare wine made for connoisseurs, the result of a special, felicitous moment in nature, and of endless, patient work by man.

CLASSIFICATION: Quality sparkling wine - Rosè Brut.

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

PRODUCTION AREA: hills, within the Gavi D.O.C.G. production area.

SPARKLING TECHNIQUE: classic fermentation in bottles, aged at length, maturation on lees up to and beyond 10 years.

CONSERVATION: best enjoyed within three years of production (dégorgement).

SERVING TEMPERATURE: 8 °C.

APPEARANCE: fine, soft and abundant foam; minute and continuous perlage.

COLOR: pale, light pink.

BOUQUET: slightly spiced, intense and persistent. Notes of pastry, white chocolate. From a warm, ambery first impression, intense hints of exotic fruits fade into honey and spices in a soft, elegant complex.

TASTE: reflects the bouquet: important, full, decisive and fresh; velvety and continuous texture, refined by the long stay on lees. Pleasantly acidulous, with nice hints of almond, brioche, crème brûlée, cedar, butter. The finish is of rare beauty, with hints of candied fruit.

FOOD PAIRINGS: ideal as an aperitif and for special lunches, wonderful after lunch and for 'meditation'.

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/ three days, which could cause the cork to dry and the consequent alteration of the wine, with a loss of pressure and a change in taste.



AVAILABLE PACKAGING

Code	Description
Miros01	750 ml-bottle case
Miros06	6 750 ml bottles