

PINOT NOIR ROSÉ BRUT

Grape Varietals: Pinot Noir

Vinification: long Charmat method through rosè-wine vinification of Pinot Noir grapes

Alcohol Content: 11% by vol.

Residual Sugar: 6 grams per liter

Color: light pink, fine and persistent perlage

Aroma: intense, complex, elegant, characterized by floral hints and dominated by fruity notes, among which stand out the berries, especially currants and wild strawberries

Palate: fresh, delicate, velvety and with excellent structure; body marked and balanced with acidity, has a good retro olfactory persistence

Food Suggestions: ideal as an aperitif, it combines particularly well with vegetarian and seafood dishes (sushi, shellfish and crudité) but also with white meats and cheeses of all kinds. Pleasant, finally, as after dinner

Serving Temperature: 6° C / 43° F



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