

CUVÉE ROSÉ SPUMANTE



VARIETY:

Nebbiolo

VINEYARDS:

This sparkling wine is made with a selection of noble grapes grown in Asti area, the most vocated zone for sparkling wines in Piemonte Region.

VINIFICATION:

Sparkling wine made according to Charmat Method, with natural fermentation of the must at controlled temperature in a steel autoclave for 40-45 days to develop the original grape aromas.

TASTING NOTES:

Colour: bright pink color with light purple glints

Perfume: violet and rose typical notes, with scents of peach, red fruit and toasted bread at the end.

Taste: Velvety, harmonious and sapid flavour with well-balanced acidity and sweetness, its aftertaste is tenacious and dry.

Alcohol content: 11 % vol.

FOOD MATCHING:

Ideal served fresh with antipasti, vegetarian pasta, raw fish and white meat.

SERVE:

Serve in a flute glass at the temperature of 8-10° C.

Sales/Marketing

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