



ROSÉ ROSA Brut

Vintage sparkling wine



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| Grape variety | Pinot Noir The percentages of different grape varieties are determined according to each single year |
| Region of origin of grapes | Trentino-Alto Adige and Veneto |
| Vineyard elevation | 500 mt asl |
| Finishing | In oak barriques originating from the Massif Central in France. The finishing times in the barriques are variable and based on the grape harvests. |
| Aging | Contact times with yeast are studied and determined, based on the cuvées of each year. |
| Alcoholic content | 12,5% vol. |

TASTING NOTES

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| Olfactory examination | A complete and elegant reminiscence of woodland undergrowth with outstanding aromas of raspberries, wild strawberries and cyclamens. The notes of pomegranate and citrus fruits are interwoven with the suggestion of minerals. |
| Gustatory examination | The ever so elegant embrace and persistency on the palate given by the pinot noir made into rosé. The savoury boost is decisive and well calibrated and presents great gustatory length. |
| Pairing | All crudités, shellfish and red meat. |
| Serving suggestions | Serve at 6°C in medium sized tulip crystal glasses. |