



# ROSÉ DI BARRICAIA Brut Vintage sparkling wine

Historical Cuvées Collection - Metal Label



**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** 500/700 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 the yeast are studied and determined, based on the cuvée of each year.

**Alcoholic content**

12,5% vol.

## TASTING NOTES

**Olfactory examination**

An irrepressible and elegant presence is given by the notes of juicy raspberries, wild strawberries and ripe pomegranates. The seductive fresh noisette is accompanied by a hint of small wild berries, pink grapefruit and a touch of intoxicating pepper from Madagascar. The saltiness and freshness suggest and confirm the unequivocal signature of the Maison.

**Gustatory examination**

From the very first taste, the olfactory sensations resurface. The long refinement in barriques and the prolonged contact with yeast colonies create a true masterpiece, giving this vintage sparkling wine the majesty of the great Rosés. A prolonged finish together with the awareness of being on an endless journey of emotions.

**Pairing**

All seafood crudités, shellfish, wild salmon and also with the most refined cured meats.

**Serving suggestions**

Serve at 6°C in a large tulip crystal glass