

SPUMANTE BRUT ROSE' VINO SPUMANTE DI QUALITA'

Production is very limited, a small cuvée of a few thousand bottles.

Sparkle technique: re-fermentation at a cool temperature and subsequent brief contact with the pomace, kept in suspension with a special agitator.

Refinement: in the bottle for no less than three months in air-conditioned rooms. It doesn't require any special development, but with time takes on an elegant, mellow coppery tint, the sign of completed maturation.

Appearance: evanescent sparkle, persistent perlage, pale pink color; the slow ascent of the tiny bubbles creates variegated glints ranging from silvery magenta to pearly pink.

Aroma: characteristically fruity and floral, with notes of rose and vine blossom.

Taste: dry, lively, balanced, moderately robust, refined.

Alcohol content: 12.5% by volume.

Serving temperature: 8 to 10°C (46 to 50°F).

Pairings: to drink throughout a meal, excellent with pink meats and all seafood dishes, especially Italian ones big on personality like stewed cod and Livorno-style fish soup.

