

# FARNITO SPUMANTE BRUT ROSÉ

VINO SPUMANTE DI QUALITÀ

**Grapes used:** Sangiovese and other native grape varieties

**Sparkling process:** Inoculated with a proprietary yeast strain, the re-fermentation takes place at a low temperature, accompanied by continuous agitation.

**Refinement:** Stored for a long period at a constant temperature of 10-12°C, with numerous agitations to allow the yeasts to release their flavours, contributing to the typical aromatic profile.

**Appearance:** Rich foam, but soon the fine and elegant perlage becomes the protagonist; the slow rise of the very fine bubbles creates iridescent reflections.

**Aroma:** Elegant aroma with multiple floral and fruity sensations, and light hints of yeast at the finish. Fine and complex bouquet.

**Taste:** Dry, characterized by an elegant structure that provides a long-lasting persistence.

**Alcohol content:** 12.5% vol.

**Serving temperature:** 8-10°C.

**Food pairings:** Ideal for dishes based on fish and white meats. Pairs well with traditional Mediterranean cuisine and is also perfect with cheeses of all kinds.

