



CARPINETTO®

GRANDI VINI DI TOSCANA

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.

