

MAKE IT POP!



Cuvée Rosé



APPELLATION

Brut Sparkling Wine



GRAPES

Glera and Pinot Noir



ALCOHOL LEVEL

11% vol.



BOTTLE SIZE

750 ml

VINIFICATION

The must is obtained by soft pressing of Glera and Pinot Noir grapes, then 50% undergoes an initial fermentation at controlled temperature of 18° C (64° F), while the remaining 50% is stored at 0° C (32° F) as unfermented must. Lately they are assembled and transferred into pressurised stainless steel tanks where the secondary fermentation occurs to create bubbles according to the traditional Charmat method.

COLOUR

A lightly-coloured sparkling rosé with a fine perlage and soft, persistent foam.

BOUQUET

Fragrant and fruity with hints of wisteria flowers, Renetta apples and red berries, including wild strawberries.

FLAVOUR

Fresh and delightful. On the palate it is soft and smooth with floral notes and a hint of almond.

SERVING TEMPERATURE

Best served cool, around 6° - 8° C.

FOOD MATCHES

Excellent as an aperitif and an ideal accompaniment to hors d'oeuvres risottos, fragrant fried food and grilled fish.