



VINO SPUMANTE QUALITÀ METODO CLASSICO ROSÉ BRUT

Classification: Vino Spumante di Qualità Metodo Classico

Variety: Pinot Noir and the most important indigenous red grape variety of the winery.

Provenance: Canale (Cuneo)

Vinification and maturing: Cold maceration for 8 hours, fermentation at 18°C and “metodo classico” fermentation at 12°C. About 48 months on its own yeast in the bottle.

Organoleptic characteristics: Rosy color, fine and lasting finish with a complex grapes bouquet, raspberries, violets, bread crust and yeast, dry, sweet tannins, well-balanced with a long finish.

Serve with: Perfect as an aperitif, pairs well with all courses, except dessert.

Serving temperature: 43°F

