











## ROSÈ BRUT

Original, fresh, young and the highlight of every special moment. Its fresh taste and vitality expressed through its fine, persistent 'perlage' make every sip an intense pleasure. Its pink-pearl colour immediately attracts attention and prepares the drinker for its perfectly balanced aromas whispering of peach preserve and spring rose blooms. The wine is made through soft pressing followed by fermentation at a constant temperature, so we can guarantee that the grapes will be able to fully express all their sensory qualities and develop the distinctive colour of rosé wines. This Rosé Brut can be paired with sophisticated aperitifs, soft cheeses and seafood dishes.



-  **Where it's produced** Italy.
-  **Vine-training System** Guyot.
-  **Grape Varieties** Traditional grapes of Italy.
-  **Colour** Pink pearl.
-  **Nose**  
Delicate bouquet with notes of dog rose and white peach.
-  **Taste**  
Well-balanced, elegant body with good persistence of flavours.
-  **Serving Temperature** 12 °C.
-  **Glass Type** Flute or Tulipano.
-  **Format** 750 ml.
-  **Suggestions**  
Store in a cool place away from direct light, preferably with the bottle lying on its side.

- % Technical Data**  
**Alcohol Content:** 11.5% - **Total Acidity:** 4.8 g/L  
**Residual Sugar:** 12.5 g/L - **Dry Extract:** 22 g/L