

Cruasè Rosè Brut

D.O.C.G.



Wine Description	Classic Method Sparkling Rosè Wine
Grapes	Pinot Nero
Production Area	Hill around Codevilla
Winemaking	<p>The grapes are harvested by hands and carried to the winery using shallow stackable trays.</p> <p>Grapes are gently pressed in order to obtain the rosè colour of grape must. The base wine is fermented at controlled temperature of 16°. After the tirage the second slow fermentation in contact with noble lees lasts for 24 months. Degorged wine ages in bottle for 4-6 months before to be released for the sale.</p>
Appearance	Persistent foam with extremely fine perlage. Bright Pale pink elegant colour.
Tasting Notes	<p>Intense but delicate aroma. Mellow and harmonious aroma.</p> <p>Soft and delicate bubbles, intense and round flavour with a refreshing well balanced acidity.</p>
Serving Temperature	6°-8° C
Size	75 cl
Alcohol	12,5% Vol.
Pairings	Perfect for aperitif, or throughout the meal. ideal for a fish menu.