## SPARKLING ROSÉ WINE METODO CLASSICO





## TECHNICAL CHARACTERISTICS

Type: Sparkling rosè wine

Variety: Chardonnay 50%, Pinot nero 50% Production area: Italy - Nizza Monferrato

Bottle size: 75 cl

Vintage: 2020 (36 months) Alcohol content: 13% Vol. Serving temperature: 7° C

## **VINIFICATION**

Very early and manual harvest, fermentation in steel tanks at a temperature of 15°C. Subsequent draft, refermentation and ageing in bottle for at least 30 months.

## **TASTING NOTES**

Pale pink color, with fine, numerous and persistent bubbles. On the nose it is fragrant and on the palate it is fresh, balanced and persistent.

