



TM BRUT 24 MESI

METODO CLASSICO

Sparkling rosé wine. Sparkling wine, fermented in the bottle with the classic method, made from Barbera grapes harvested early, vinified in pale pink, with light maceration of the grapes in a press in an inert atmosphere, in order to protect the delicate aromas of rose petals and red fruits.

Serve at 8°-10°C.

Appellation

Vino Spumante Di Qualità Rosato Brut
Metodo Classico

Production Area

Montemagno (Asti) - Monferrato
Varieties: Barbera and Grignolino

Colours / Highlights

Rose petal with very persistent perlage.

Fragrance

Intense, delicate and generous, notes of yeast and crusty bread, overtones of freshly picked flowers and wild berries.

Palate

Fresh, lively and savoury, excellent underlying acidity with clearly expressed minerality and a light finish of wild plum and currants.

Alcohol content

12% vol.

Sulphur Dioxide's rate

VALORITALIA awarded by the ACCREDIA certification body, attesting to a total of 86 mg/l SO₂.

