



# PINOT NOIR METODO CLASSICO BRUT ROSE' QUALITY SPARKLING WINE



## FEATURES

Soft pink colour with bright highlights, impeccable clarity embroidered by a minute and incessant perlage.

High aromatic intensity which varies from mixed berries notes to flowery and mineral notes.

Pleasantly lean taste, with an agreeably delicate bubble; its natural freshness invigorates the structure of the wine and its fruity flavour.

**GRAPES:** Pinot noir 100%

**GEOGRAPHICAL LOCATION:** southern side of the hill between mounts Lonzina and Brusà, in the heart of the Euganean Hills.

**HARVEST PERIOD:** usually between the 15th and 22nd of August.

**VINIFICATION:** rosé, with a short maceration with the skins; secondary bottle fermentation and rest on yeasts for a minimum of 48 months.

**BOTTLE PRESSURE:** 5,5 bar

**SUGAR RESIDUE:** 7 g/L

**ALCOHOL:** 12,5% vol

**SERVING TEMPERATURE:** 6-8° C

**AVAILABLE SIZES:** 0,75 L