

## SPUMANTE BRUT ROSE' VINO SPUMANTE DI QUALITA'

*Production is very limited, a small cuvée of a few thousand bottles.*

**Sparkle technique:** re-fermentation at a cool temperature and subsequent brief contact with the pomace, kept in suspension with a special agitator.

**Refinement:** in the bottle for no less than three months in air-conditioned rooms. It doesn't require any special development, but with time takes on an elegant, mellow coppery tint, the sign of completed maturation.

**Appearance:** evanescent sparkle, persistent perlage, pale pink color; the slow ascent of the tiny bubbles creates variegated glints ranging from silvery magenta to pearly pink.

**Aroma:** characteristically fruity and floral, with notes of rose and vine blossom; a light but noticeable scent of Traminer.

**Taste:** dry, lively, balanced, moderately robust, refined.

**Alcohol content:** 12.5% by volume.

**Serving temperature:** 8 to 10°C (46 to 50°F).

**Pairings:** to drink throughout a meal, excellent with pink meats and all seafood dishes, especially Italian ones big on personality like stewed cod and Livorno-style fish soup.

