



SPUMANTE INEDITO PARTICOLARE BRUT ROSÉ NATURE Sparkling wine

Tipologia Sparkling wine

Zona d'origine Montecarlo Municipality

Tipo di terreno Medium texture

Vitigni Sangiovese and Syrah

Fermentazione e affinamento Sparkling Wine vinification according to the Charmat method which is carried out in an autoclave specifically made for Buonamico at a constantly monitored temperature, where the selected yeasts create an optimal fermentation. Once the fermentation - approximately 6 months - has been completed, the product is immediately filtered in order to preserve its natural freshness. The final bottling stage is carried out after the product has been left to age for several weeks in an autoclave. The wine is then left to age in the bottle for an additional period of 90 days.

Alcol 13%

Formati Dark green Champagne bottle of 0,750 ml in boxes of 6 bottles

Dark green Champagne bottle of 1,5 l in pouches of 1 bottle

Colore Cherry pink

Profumo This Sparkling Wine combines a pleasant taste and a sensorial depth. Very intense, complex, with scents of pink fruit, apple and strawberry.

Gusto It's extremely structured to the palate, and it contrasts high acidity and a very balanced sugar content, lower than 3 grams per liter, which makes this sparkling wine "Nature", increasing its pleasantness and the drinkability. It has bitter notes due to the ageing period of both Sangiovese and Syrah in French oak Tonneaux.

Abbinamenti consigliati Perfect with fish or white meat.