



SPUMANTE PARTICOLARE BRUT ROSÉ Sparkling Wine

Denomination Sparkling Wine from Tuscany

Origin area Loc. Cercatoia, Montecarlo Municipality

Soil Medium texture

Varieties Sangiovese, Syrah

Fermentation and ageing White vinification of red grapes and sparkling wine vinification according to the Charmat method: the sparkling wine vinification process is carried out in an autoclave at a constantly monitored temperature, where the selected yeasts create an optimal fermentation. Once the fermentation - approximately six 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 continues its ageing in the bottle for 60 days.

Alcol 12%

Sizes 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
Jeroboam 3 lt and Magnum 6 lt

Colour Soft pink

Scent The scent is fragrant, fresh and fruity with initial hints of rosehip, proceeding with those of black cherry , raspberry and strawberry.

Taste Its fresh and complex taste contrasts with a high acidity that gives it an excellent drinkability, with a well balanced sugar content. Itâ€™s a very elegant product, because of its fine and quite persistent perlage.

Food matching Perfect with appetizers or matched with vegetable pies, fat fish and roasted fish with vegetables.