



Brut Rosé

Classic Method Sparkling Wine

Grapes:

100% Pinot Noir.

Colour:

Lovely pale pink colour, with fine bubbles in a persistent stream.

Aroma:

Elegance and finesse in the nose, with floral notes (wild rose).

Taste:

In the mouth the effervescence tends towards suppleness and freshness, with good balance thanks to good dosage and just the right acidity. Charming wine with good length in the mouth.

Ageing:

Minimum 24 months on the lees.

Serving suggestion:

To be served as a "welcome drink", or with raw sea food, strong mature cheeses (parmesan), or on its own.

Serving temperature:

6° - 8° C.



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