

Cuvée Rosé

Sparkling Method Martinotti Brut

Area of production:

Castegnole Monferrato - Piedmont.

Processing:

Sparkling wine obtained from the vinification of black grapes. Long Martinotti Charmat method developed in stainless steel tanks at low temperatures. Refinement in stainless steel tanks and then in bottle vertically positioned.

Colour:

Light pink.

Nose:

Fine, persistent and balanced, with delicate floral notes, distinct aromas of strawberry pulp and rose petal picked in the early morning.

Visual presentation:

Excellent “fizz” with good persistence of a delicate crown. Fine, persistent and non-stopping perlage.

Palate:

Extremely fresh and velvety, subtle and lingering.

Bottle:

Spumante campana.
Limited edition.
Uvag type glass.

Closure:

Diam 30,5x48.

Sizes available:

Bottle 0,75 L.
Bottle 1,50 L.

Abv:

From 11,50 to 12,50 % depending on the vintage.

