



V.S.Q.
BRUT ROSÉ
CLASSIC METHOD

AREA OF PRODUCTION

The vineyard is located in the municipality of Grana at an altitude of 240 m above sea level on calcareous clayey soil with south-western exposure.

GRAPE VARIETY

100% Pinot Nero. Training system: Simple Guyot. Harvested at the beginning-middle of August.

VINIFICATION

The crated grapes are subject to a manual selection, which allows only the best grapes to begin fermentation. Soft pressing is followed by fermentation in temperature-controlled steel tanks.

AGEING

In the bottle on the lees for 36 months.

DESCRIPTION

On tasting, a fine and persistent perlage is presented with a pale pink colour and peach blossom highlights. It expresses fruity notes of raspberries and wild strawberries with slight hints of bread crust. On the palate, there is a pleasing tactile sensation of crunchiness, due to the fineness of the bubbles. A dry taste but with great harmony and elegance.

PAIRING

Recommended as an aperitif, it is also a fine accompaniment with dishes that are not overly structured and therefore an all-round wine.

STORAGE

It is recommended to keep the bottles in a horizontal position in a cool place (below 18 °C) with low light and not subject to temperature changes. It is a ready-to-drink wine and can be kept in the cellar for 2-3 years.

AVAILABLE FORMATS

0,75 L

SERVING TEMPERATURE

7-9 °C