



BRUT ROSÉ FRANCIACORTA D.O.C.G.

Grape varieties

Chardonnay (65%), Pinot Nero (35%)
organic production method.

Production technique

A wine produced by the soft pressing of Chardonnay and from a short fermentation of Pinot Nero grapes fermented on its skins. After bottling, the wine undergoes a second fermentation in the bottle in accordance with the classic Franciacorta method.

Tasting notes

Color: rosè color with onion-skin colour reflections.
Perlage: persistent, very-fine grained and abundant.
Bouquet: fragrant aroma with fruity hints.
Taste: ripe fruit flavours due to the long evolution in the bottle.

Producer's recommendations

Serve at a temperature of around 8/10 °C in large glasses made of thin glass.
An excellent accompaniment to the entire meal, including cheeses. If stored in a suitable place, it can last beyond 36 months.