

BRUT ROSE

Type: Classic Method Sparkling wine

Grapes: 100% Black Pinot. There is the addition of the *expedition liquer*.

Production area: San Severo

Soil type: argillaceous-calcareous

Exposure and altimetry: South South-West, 80-100 mt on the sea level

Profit per hectar: 100-120 quintals per hectar, about 3-4 kg per stump.

Harvest period: second half of August

Aging on the lees: at least 24 months

Vintage on the market: 2021

Dosage: 5 g / l

Alcohol Content (%): 12.5

Color: salmon pink with fine persistent perlage

Bouquet: persistent flavours of gooseberry, ribes, wild strawberry, raspberry and violet.

Taste: dry, harmonious with a very elegant, strong flavour.

Food pairing: excellent for aperitif and any fish meals

