

# Rosé Spumante



## In the vineyard

**grape variety** Pinot Noir  
**appellation** sparkling wine brut  
**vineyard** clay and gravelly soil of alluvial origin  
**age of the vines** 20 years  
**training method** double guyot

## In the cellar

**vinification** soft pressing followed by fermentation at controlled temperature. Maturation on the fine lees in stainless steel vats with regular bâtonnage. Second fermentation in pressurized vats carried out according to the long Charmat method.  
**alcohol** 11% vol

## In the glass

**tasting notes** its appealing rosé colour is enhanced by vibrant cherry hues. Fine and persistent perlage. The nose is concentrated with delicate fruits and sweet patisserie notes. Dry and well-orchestrated in the mouth, it has an elegant body.  
**serving temperature** 6-8° C  
**pairing suggestion** a superior aperitif, it perfectly matches fish based dishes and rice dishes.

## Sustainability

all Obiz wines are certified SQNPI, a proof of our sustainable approach and respect of the environment through all the production process.