



BRUT ROSÉ GARDA DOC

“A FRESH WINE, WITH A STRONG
PERSONALITY”



PRODUCTION AREA

The vineyards of Pinot noir for our Spumante Rosé are located in the area between Ponti sul Mincio and Volta Mantovana.

GRAPE VARIETY

Pinot noir vinified in rosé

HARVEST AND VINIFICATION

The Pinot noir harvest starts early, when the grapes achieve the right level of acidity. The skins contain the grapes' natural colouring matter, which is thus yielded into the wine to just a limited degree. Fermentation takes place at controlled temperature in order to enhance the expression of the wine's fruity and floral aromas. The long process of transforming the cuvée into sparkling wine then takes place in closed vats, according to the Charmat method.

COLOR ●

TASTING NOTES

It has a bright pink colour and has a delicate, elegant fragrance of small fruits as well as crisp apples at the nose. It is rounded, velvety and mineral, with an elegant perlage and persistent juicy fruit.

ALCOHOL 12% 

THE ADVICE

Take advantage of the qualities and the pleasure of this bubble to accompany your summer dinners, with rich and varied appetizers.

