



## Pinot Nero Rosè Spumante

**Grape Variety:** 100% Pinot Noir

**Appellation:** Sparkling Wine

**Soil Type:** Marl and sandstone of Eocene origin

**Harvest Period:** Mid-September

**Harvest Method:** Manual

### Vinification:

The grapes are delicately destemmed and softly pressed. Fermentation takes place at a controlled temperature in stainless steel tanks.

### Aging:

After decanting, a second fermentation begins for the secondary fermentation, which lasts for approximately two months. After bottling, the sparkling wine is left to age for a month in the bottle before being released for sale.

### Sensory Notes:

**Color:** Fine and persistent perlage, the hue is reminiscent of pink topaz in its brilliance and luminosity, fading towards elegant coppery reflections.

**Aroma:** Delicate notes of dried fruit and yeast emerge, followed by hints of black cherries in alcohol and plums, leading to a delicate aromatic lingering of amaretto and cherry notes.

**Taste:** The palate is harmonious and well-blended with the tactile expression of the effervescence.

**Pairings:** We recommend trying it with savory appetizers and cured meats, first courses with vegetable and mushroom sauces, fish soups, and roasted fish.

**Serving temperature:** 6-8°C