

## Piemonte Rosato Frizzante DOC



**Production Area:** Piemonte

**Grape Varieties:** Pinot Noir 100 %

**Vinification:** Pinot noir grapes are soft pressed and refined with the mares for 3 hours, to extract a little bit colour. The grape juice fermented at the temperature of 18°C in pressure tanks; then “prise de mousse” by refermentation

**Alcoholic Content:** 11,5 %

**Tasting Notes:**

Color: Copper coloured, with pink undertones

Nose: Intense notes of red fruits mainly redcurrants and wild strawberry with an elegant hint of floral notes.

Palate: Fine and persistent perlage. A well-balanced acidity with a refreshing and pleasant aftertaste.

**Serving Temperature:** 6 / 8°C

**Serving Suggestions:** Excellent as aperitif, salads, cold cuts and with fish

**Aging Potential:** 4-5 years

