

Pinot Rosé Brut



CHARMAT METHOD

Controlled Denomination of Origin
CL 75 DRY

ORGANOLEPTIC CHARACTERISTICS

Obtained from the vinification
of Pinot Nero

COLOR

Light rose

AROMA

Elegant, fresh and fruity

FLAVOUR

Sapid, lightly acidulous; good structure

ALCOHOLIC CONTENT

11,5% VOL.

SERVICE TEMPERATURE

6/8° C

FOOD PAIRING

A refreshing aperitif. A pleasant wine to accompany all meals and easily prepared meals made with white meat and fish.

GRAPES

100% Pinot Nero



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