



Cortona  
**BARACCHI**  
WINERY

# BRUT ROSÉ

SPARKLING SANGIOVESE METODO CLASSICO



*Fascinating bouquet of wild red berries, flowers, and minerals.*

*Elegant palate with a pleasant black currant and sweet almond finish.*

## THE VINEYARDS

Thirty hectares of vineyards located in four distinct locations within the DOC Cortona: A terroir renowned for centuries for its vocation to quality viticulture due to the high altitude, galley soils, great brightness and a fantastic warm, dry micro-climate with wide temperature ranges.

## VINIFICATION

The first Sparkling from Sangiovese grapes made in Method Champenoise (*Medoto Classico*). Light contact with skins for a few hours imbues a pale salmon

hue, the wine remains in contact with the lees for minimum 24 months for the secondary fermentation. The entire riddling process is done by hand. This procedure gives a very fine and elegant perlage with a pleasant creamy aftertaste.

## FOOD PAIRING

Perfect as an aperitif, exceptional with sushi, shellfish or beef tartare.

## TECHNICAL DETAILS

REGION Cortona, Italy  
GRAPES Sangiovese 100%  
ALCOHOL 12.5%



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