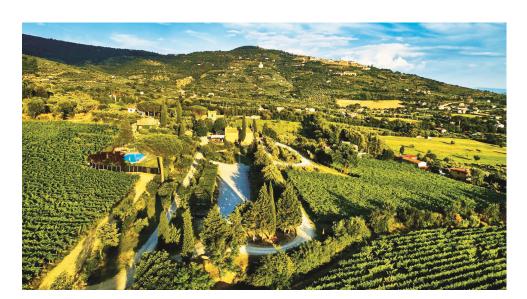


BRUT ROSÉ



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 Champagnoise *(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%



