



# ROSÉ EXTRA BRUT

Franciacorta D.O.C.G.



**SONO:** Spumante Extra Brut

**SEDE AZIENDALE:** Gussago (BS)

**LE MIE UVE:** Pinot Nero 100%

**LE MIE PECULIARITÀ:**

Tenue color rosa antico, spuma cremosa, persistente e dall'ottimo perlage. Al naso evidenti note di piccola frutta fresca, appena percettibili sentori vegetali aromatici come finocchio e liquirizia. Gusto pieno, avvolgente e fresco, ottimo equilibrio e sapidità.

**Affinamento sui lieviti: minimo 40 mesi**

**Residuo zuccherino: 3.5 g/l**

**SERVIMI A: 8-10° C**

**ABBINAMI CON:**

Ideale con salumi, piatti a base di carni come tartare o appena scottate, pesci ricchi e sapori, tartare di tonno rosso e crostacei.

**I MIEI RICONOSCIMENTI:**

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**I AM:** Sparkling Extra Brut wine

**HEADQUARTERS:** Gussago (BS)

**MY GRAPES:** Pinot Nero 100%

**MY PECULIARITIES:**

Pale pink color with delicate nuances of copper and old gold. A soft and persistent mousse with an excellent perlage. Its aroma reminds of fresh fruit, barely noticeable aromatic vegetable hints such as fennel and liquorice. It has a full and mouth filling taste, well balanced, excellent richness of flavour.

**Ageing on lees: at least for 40 months**

**Residual sugar: 3.5 g/l**

**SERVE ME AT: 8-10° C**

**MATCH ME WITH:**

Ideal with cured meat, with rich and tasty hors d'oeuvres of meat, cold cuts or fish. Tartare of veal or beef, tartare of red tuna.

**MY AWARDS:**

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