



BRUT ROSÉ

2016 SPARKLING SANGIOVESE METODO CLASSICO

“Intense and fascinating on the nose, with a bouquet of wild red berries and flowery and mineral tones.”

TASTING

Very fine, compact and persistent perlage. Light pink colour with onion skin shades. Intense and fascinating on the nose, with a bouquet of wild red berries and flowery and mineral tones. Fresh and elegant on the palate, persistent and with a pleasant finish of black currant and sweet almond.

THE VINEYARDS

Thirty hectares 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 microclimate with wide temperature ranges.

TECHNICAL DETAILS

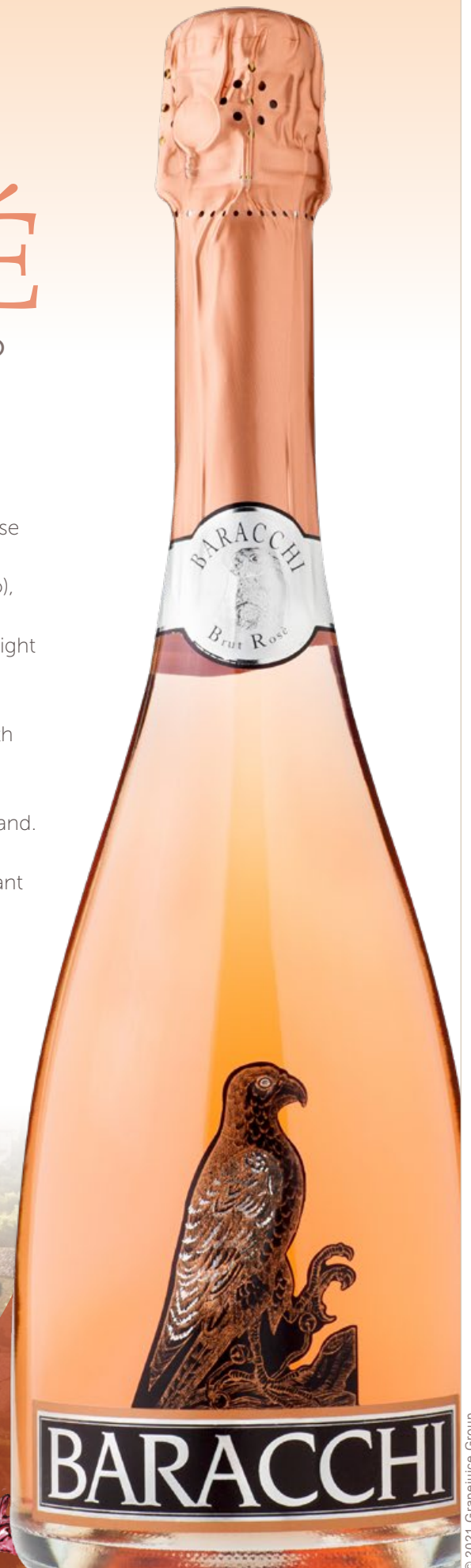
REGION Cortona, Italy
GRAPES Sangiovese 100%
ALCOHOL 12.5%

WINEMAKER NOTES

The first Sparkling from Sangiovese grapes made with Method Champenoise (Medoto Classico), the wine that revolutionized the world of sparkling wines. After a light contact with skins for few hours imbues a pale salmon colour, the base-wine remains in contact with the lees for minimum 24 months for the secondary fermentation. The entire remuage is done by hand. This procedure gives a very fine and elegant perlage with a pleasant creamy aftertaste.

FOOD PAIRING

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



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