

Overnight Brut Nature

MILLESIMATO ROSE'

Our short-maceration rosé, with the bubbles! A dynamic and essential Millésimé Brut Nature, with zero dosage. Its personality is the result of a one-night maceration, enriched by a Long Charmat method which gives a lively and refreshing boost to the elegant delicacy of the Molinara grape.

[**TYPE OF WINE**] Sparkling Rosé Brut Nature, Millésimé.

[**GRAPE VARIETIES**] Indigenous varieties of Verona, predominantly Molinara.

[**PRODUCTION AREA**] Valpolicella Classica, on limestone soils rich of rocks, with 30-years-old vines.

[**PRODUCTION PROCESS**] The synthesis between the Italian "Metodo Classico", which requires a long stay on its yeasts, and the Charmat method, to create a particularly fragrant and balanced sparkling wine. A peculiar process, capable of developing fresh sparkling wines without losing depth.

[**TASTING NOTES**] The vibrant notes of citrus fruits and bread crust immediately stand out on the nose. Hints of peach, grapefruit and lime, rose and Hibiscus Tea. The sweeter aromas of wild strawberries, raspberry and passion fruit create a greater balance.

The finish, which continues even more fresh, closes with the delicacy of aromatic herbs, bay leaf and sage, which underline its soft, medium-bodied taste.

[**SERVING SUGGESTIONS**] Aperitifs and appetizers based on sashimi or shellfish salads. Perfect with pasta dishes or risottos based on summer vegetables and fresh mushrooms. Try it with Asian or fusion dishes with tropical fruit sauces. Unforgettable with Burrata-cheese and stuffed zucchini flowers, or white Pizza. Serve chilled at 4° C.



750 ml

