

MARTINOTTI METHOD BRUT ROSÉ

Brut Rosé Sparkling Wine



VINEYARD: Monferrato, Piemonte

BLEND: Nebbiolo 100%

VINIFICATION: sparkling wine obtained from processing black grapes. Sparkling wine production using the Charmat-Martinotti method at low temperatures in autoclaves. Refinement in stainless steel tanks and then in bottle vertically positioned.

TASTING NOTES

APPEARANCE: soft pink

SENSORY PROFILE: a fine, persistent, and balanced bouquet, with delicate floral notes, hints of wild strawberry pulp, and rose petals picked early in the morning

FLAVOR: very fresh and silky, subtle and long finish

ALCOHOL: 12,5% vol.



SOCIETÀ AGRICOLA

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