

Frutis
Sparkling rosé
wine Extra dry
Millesimato



Winemaking

Soft-pressed juice from only the best red grapes. Fermentation of the destemmed grapes in stainless steel vats is followed by a temperature controlled second fermentation in our own pressurized vats. Refinement sur lie for at least 3 months in pressurized vats.

Colour

Intense pink.

Tasting notes

Fine and persistent perlage and light, creamy foam. On the nose it is very intensely fruity and floral. It recalls red berries and pink flowers. In the mouth it is plush and nicely-orchestrated with good freshness and sapidity. The finish is dry and long lasting.

Food pairing

Goes well with all appetizers, breaded amuse bouche, frittura mista, focaccia, frittata and pizza. Simple seafood pastas and risottos, and vegetable dishes.

Harvest

By hand

Serving temperature

6 – 8 °C