

ROSALINDA
BRUT ROSÉ- SPARKLING WINE TRADITIONAL METHOD



Appellation

Traditional method VSQ

Soil composition

Glacial origin; moranic gravel with the presence of limestone and clay.

Position

South - West

**Average Age of the Vines
and Pruning Method**

More than 20 years - Casarsa and Guyot

Vinification

The grapes are harvested in the first 10 days of september. The white grapes are immediately soft pressed, while a percentage of the red grapes, used for the production of sparkling wine are left to macerate for a few hours. After uniting, the processing procedure of the traditional method follows.

Ageing

Approximately 12 months from harvest.

Tasting Notes

Appearance

Soft spume with a fine and persistent perlage.

Colour

Powder pink with intense, vivid shades.

Scent

The bouquet is fresh, sharp and crisp with pleasant notes of berries, wild strawberries and rosehip.

Flavour

Pleasantly harmonious and elegant with a good flavour, maintaining excellent fragrance and freshness in the aftermath.

Best served

4 - 6°C

Combinations

Aperitifs also with oysters, seafood platters and sushi.