

# ESPRIT DU VIN

*'An occasion for every wine'*

## SPUMANTE BRUT - ROSÉ



### Winemaker's Notes

Made in the Charmat method from a selected blend of Merlot and Chardonnay grapes. After the harvest in October, the Merlot grapes are pressed and left for a short time in contact with the skins to reach the desired colour. Fermentation continues in steel tanks at a controlled temperature of 18°C. Chardonnay wine (70%) is then added for the re-fermentation Charmat method for about three months.

### Description

Sparkling wine with a bright pink color. The nose is of good intensity, with hints of red fruits accompanied by floral notes of rose, crusty bread, and yeast. The taste is fresh, creamy foam with acidity. It is fruity and easy to drink with a dry, lingering finish.

### Serving Suggestion

Ideal as an aperitif or to accompany a variety of dishes, from pasta dishes, grilled vegetables, white meat, and fish dishes in general.

### Spec Sheet

Vineyard	Venetian Pre Alps
Varietal	Chardonnay 70%
	Merlot 30%
Appellation	Veneto
Vintage	N/V
Body	Light
Alcohol %	12.5%