



Rosé Cuvée dei Frati

Extra Brut Metodo Classico

The Cuvée Rosé is another jewel in the crown of our production. The idea for a pink sparkling wine arose at table, while thinking about the potential of the grapes already used in the production of the Rosa dei Frati. The Cuvée Rosé is obtained after a period of about 24 months on the lees, during which the aroma and the taste become complex. It has very fine perlage and its colour, antique pink, immediately displays its potential. To the nose, it is extremely elegant with saline notes that leave room for hints of small red fruit and rose petal. Pleasant and tasty on the palate, the fruity flavours return and all the elegance is restated. Its perlage is delicate and caressing, the saline sensation and the freshness make this sparkling wine very easy to drink. It is suitable as an apertif or as a masterful accompaniment for an entire meal. Recommended with fish-based dishes, even with elaborate preparation. Serve at a temperature of 8° - 9° C.

Technical data

Vines used: Groppello, Marzemino, Sangiovese and Barbera

Soil composition: limestone - clay, limy and sandy

Cultivation system: simple Guyot

Vinification type: in steel

Malolactic fermentation: not carried out

Refinement and development: About 24 months on the lees, followed by 4 months in the bottle after disgorging

Alcohol content: 12%

Total acidity: 6.50 g/L

Volatile acidity: 0.28 g/L

pH: 3.10

Dry extract: 20.5 g/L