



## PINOT ROSE' VINO SPUMANTE EXTRA DRY

**Production area:** Triveneto, North East Italy

The Pinot Spumante Rosé Extra Dry is made based on white winemaking process. Grapes are softly pressed to obtain the must, which is then treated by refrigeration and filtration. Fermentation takes place in temperature-controlled stainless steel tanks between 18°C and 22°C and there is no contact between the must and the skins during this time. When fermentation is concluded, stabilization and sparkling winemaking process follow, following the Charmat method.

A delicate pink colour with sandy coloured tinges. Fine, creamy-white and persistent bubbles .

On the nose there are delicate notes of red berries. The palate is soft and smooth with juicy strawberry and raspberry flavours and a long, refreshing finish

**Grapes:** Pinot Nero base

**Serving Temperature:** 8-10° C

**Residual sugar:** ca. 16 gr/l

**Alcohol:** 11% Vol.

**Food Pairing:** Perfect with any delicate fish courses and white meats or simply as an aperitif and for any special occasion

  
BACIO DELLA LUNA