

Passarini
Azienda agrivinicola



BRUT ROSÈ

100% MERLOT

Harvest

Mid September

Vinification

Soft pressing and immediate refrigeration with subsequent clarification by flotation, a mechanical method very respectful of the structure of the wine. Fermentation at a controlled temperature of around 18 ° C for about 25 days.

Refinement

After 3-4 months in steel it goes into the autoclave for refermentation and second fermentation (Charmat method) where it remains for 40-50 days. The refinement continues in the bottle for at least one month before release.

Tasting notes

Sparkling dry wine with a light pink colour, the nose has notes of fresh red fruit in particular wild strawberries and raspberries and floral notes of rose. Its minerality that balances its softness makes it very pleasant.

Pairing

Excellent as an aperitif but also for the whole meal. Serving temperature 8 °-10 ° C

Analytical data

Alcohol content: 12% Vol.

Total acidity: 4.50

Sugar: 5 gr / lt

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