



Spumante Rosè Brut - Melachecca -



Appellation: Spumante rosé Brut

Grape varieties: 100% Sangiovese

Soil: rich in tuff, galestro and alberese

Vine training system: spurred cordon

Plant density per hectare: 5000 plants/ha

Vinification: Pressing of the whole bunches is followed by temperature-controlled alcoholic fermentation. Prise de mousse takes place in autoclaves and then the wine is bottled.

Serving temperature: 8°C

Alcohol content: 11.5% Vol.

Sensory features: Delicate pink colour and floral and citrus aromas, with prominent raspberry notes. Crisp and harmonious on the palate with a fine, creamy perlage.

Pairings: fish and shellfish. Also excellent as an aperitif.