

"NAUFRAGAR" SpUmANte ROSe BRUt



Color

Light pink with light purple tinges

Fragrance

Fresh, fragrant and fruity. Very nice and simple in its elegance with notes of flowers.

Flavor

Balanced taste, very nice and round on the palate. Good balance between acidity and sugar.

Combinations

Excellent as an aperitif, it goes very well with snacks or cold dishes. Good pairing with fish or delicate flavors with "snacks" cold meat .

How to serve it

Serving temperature 6-8 °.

Storing

Store in a cool place and protected from light. We suggest to consume within 3 years.

Wine-making

The grapes are vinified separately with a soft pressing of the grapes and white wine vinification. United the wines in the blend which it is composed are put in an autoclave for the fermentation of about 6 months for the second fermentation.

Grapes

Pinot Grigio 60% Chardonnay 36% Barbera 4%

Vineyard description

Vineyard located in the municipality of Ottiglio (AL) at an altitude of about 370 meters above sea level facing East The land has a composition of calcareous clay.