
FRANCIACORTA ROSÉ

DOCG



Tasting notes

Hand-picked, soft pressing. Fermentation at controlled temperature 16/18°C. Intense pink color like the skin of an onion. Perfume like fragrances reminiscent of cherry and red berries. Marked and persistent flavor. Perlage fine and continuous.

Aging

Storage in barrels and fermentation in the bottle. After 24 months in contact with the yeast is subjected to three months after disgorgement and marketed.



Grape variety

Chardonnay 60% - 40% Pinot Noir



Appellation

DOCG



Alcohol

13 %



Serving temperature

8 °C



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