

# ATTILIO ROSÉ

## SPARKLING WINE LIMITED EDITION

### **Altitude**

A few metres above sea level.

### **Climate**

Typically Mediterranean, with mild winters, limited rainfall and very warm and breezy summers.

### **Soil type**

Alluvial, sandy, slightly clayey soil.

### **Vine training**

Mature bush vines, espalier (Guyot and spurred cordon).

### **Grape yield per hectare**

80/90 quintals.

### **Description**

A specific selection of grapes combined with Martinotti method natural fermentation delivers an elegant rosé, with a fine and enduring perlage and an aroma of fresh red fruits with a floral note.

### **Colour**

Pale pink with fine bubbles.

### **Aroma**

Intensity and finesse frame heady impressions of pink flowers and fresh red fruits.

### **Tasting Notes**

Strong and vertical in the mouth, strikingly fresh and flavourful.

### **Serving temperature**

4°/6°C.

### **Pairings**

Excellent as an aperitif, try with fried fish.

### **Harvesting**

First 10 days of September.

### **Formats**

1,5 l.

