



# Franciacorta Rosé Brut

GRAPE VARIETY: PINOT NERO

ABV: 12.00%

DOSE: 3.90 G/L

THE BASE WINES DERIVED FROM EACH HARVEST ARE THE RESULT OF A SCRUPOLOUS SELECTION OF ONLY PINOT NOIR GRAPES, HARVESTED AT PHENOLIC RIPENESS.

THE GRAPES ARE HARVESTED MANUALLY AND TREATED WITH CARE AND GENTLY PRESSED. THE FRANCIACORTA BASES OBTAINED ARE TRANSFERRED FOR FERMENTATION IN THERMO-CONDITIONED STEEL TANKS. HERE, THE MUSTS OF THE BASIC WINES FERMENT, AND REMAIN UNTIL THE FOLLOWING FEBRUARY/MARCH.

AFTER THIS PERIOD, THE ASSEMBLING OF THE WINES TAKES PLACE TO ENSURE BALANCE AND COMPLEXITY OF THE BLEND WHICH WILL BE BOTTLED FOR THE SECOND FERMENTATION IN THE BOTTLE.

THE AGING ON THE YEASTS CONTINUES FOR A MINIMUM OF 24 MONTHS. THE DOSAGE IS 3.90 G/LT. FRANCIACORTA PRODUCED WITH THE SOLOUVA METHOD, WITHOUT THE USE OF EXOGENOUS SUGAR (BROWN SUGAR OR BEET), STARTING FROM PHENOLICLY RIPE GRAPES. SELF-PRODUCED GRAPE MUST IS USED IN REFERMENTATION AND DISGORGING, RESPECTING THE INTEGRITY OF THE FRUIT AND THE ENHANCEMENT OF THE TERRITORY.

FRANCIACORTA ROSÉ HAS A SALMON PINK COLOR, WITH AN EYE-CATCHING BRIGHTNESS AND BRILLIANCE. ON THE NOSE, FRANCIACORTA ROSÉ REVEALS A COMPLEX AND INVITING AROMATIC BOUQUET. FRESH FRUITY NOTES OF RED FRUITS EMERGE, WHICH GIVE A VIBRANT AND SUMMERY CHARACTER TO THE PERFUME. FLORAL SHADES OF ROSE AND UNDERGROWTH ADD A DELICACY AND ELEGANCE.

IN THE MOUTH, FRANCIACORTA ROSÉ STANDS OUT FOR ITS FRESHNESS AND LIVELINESS. IT IS FRUITY AND LIVELY, WITH A PLEASANT ACIDITY THAT GIVES BALANCE AND STRUCTURE TO THE WINE. JUICY FLAVORS OF RED FRUITS SUCH AS WILD STRAWBERRIES AND BLACK FRUITS SUCH AS CURRANTS EMERGE, ACCOMPANIED BY A LIGHT CITRUS NOTE THAT REFRESHES THE PALATE. THE FINENESS OF THE BUBBLES CONTRIBUTES TO A SENSATION OF FULLNESS UPON SIPPING. THE FINISH IS LONG AND PERSISTENT.

SERVING TEMPERATURE BETWEEN 6 AND 10°C.

#### RECOMMENDED PAIRINGS:

CASONCELLI ALLA BRESCIANA, A TRADITIONAL DISH OF OUR CUISINE (RAVIOLI FILLED WITH MEAT, GENERALLY SERVED WITH MELTED BUTTER, SAGE AND A SPRINKLING OF GRATED CHEESE). THE AROMA OF THE MELTED BUTTER AND THE RICHNESS OF THE MEAT HARMONIZE BEAUTIFULLY WITH THE FRESHNESS AND LIVELINESS OF THE FRANCIACORTA ROSÉ MADE FROM PINOT NOIR, CREATING A DELICIOUS AND AUTHENTIC PAIRING.

STRAWBERRY SALAD WITH GOAT'S CHEESE OFFERS A CLASSIC AND REFINED COMBINATION THAT ENHANCES THE FRUITY AND FRESH NOTES OF FRANCIACORTA ROSÉ. THE SWEET AND JUICY STRAWBERRIES GO PERFECTLY WITH THE LIVELINESS OF THE WINE, WHILE THE GOAT CHEESE ADDS A CREAMY AND SLIGHTLY ACIDIC NOTE THAT BALANCES THE WHOLE.

BEEF CARPACCIO WITH RASPBERRY REDUCTION, THE BEEF CARPACCIO, ENRICHED WITH A DELICATE RASPBERRY REDUCTION, OFFERS A CREATIVE COMBINATION THAT ENHANCES THE ROSÉ AROMATIC COMPLEXITY. THE SOFTNESS OF THE MEAT COMBINES WITH THE FRESHNESS OF THE WINE, WHILE THE RASPBERRY REDUCTION ADDS A TOUCH OF SWEETNESS AND ACIDITY WHICH ENHANCES THE FRUITY AROMAS OF THE WINE.

