

SPUMANTE “Giò Rosè”

Spumante “Giò Rosè” borns in 2012 from the marriegen of Brachetto and Moscato.
The scent of rose and the lively mousse enhance fruit, desserts and cocktails.



denomination

Spumante Rosè

type

Spumante

grape variety

Brachetto 50%, Moscato 50%

production method

Brachetto's vinification in red, de-stemming, maceration and fermentation on the skins at controlled temperature for at least 36/48 hours at 16°C, then soft pressing. Second fermentation in autoclave at controlled temperature of 16°C for 20 days and formation of a light mousse. Stabilization with refrigeration at -4°C and microfiltration. The last step is to assemble Brachetto with Moscato, then the wine blend is bottled

view

Lively rosè with a bubbly and lively mousse and a fine-grained, persistent perlage

nose

Fragrant and aromatic, with clear raspberry, cherry and strawbery overtones

taste

Delicately sweet and fruity, without being nauseating on account of the high acid content that brings out its fragrance

food pairing

Pastries, light-coloured fruit and cream-based desserts, panettone, hazelnut cakes, particular cheese such as Castelmagno. A very pleasant aperitif and thirst quencher at any time of the day

serving temperature

5 ° C