



## ROMANTICA FRANCIACORTA

### Rosé

**STYLE:** Brut

**GRAPE VARIETIES:** 90% Pinot Nero e 10% Chardonnay

**YIELD PER HECTARE:** 8.5 Tons

**WINEMAKING:** Gentle pressing of the Pinot Noir grapes and choice of the first juice. Assembly of the Pinot Noir with the small percentage of Chardonnay. Filling of the bottles in March and ageing on the lees for 29 months.

**REMUAGE:** Manually

**COLOUR:** Pale Rosé

**APPEARANCE:** Creamy foam and fine perlage

**SENSORY CHARACTERISTICS:** The Pinot Noir favors the wine with a full bodied sensation and structure and the typical nose of the Pinot Noir is clear in its complexity. The long ageing on the lees gives us a rare finesse and a pleasant sensation.

**RECOMMENDED FOOD:** Ideal as aperitif but it goes well with shrimps, pasta dishes and light fish dishes.

**SERVING TEMPERATURE:** 7-8°C



**ROMANTICA**<sup>®</sup>  
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