



LA SBERCIA

## WELSCH ROSÉ

BRUT SPARKLING WINE  
MARTINOTTI METHOD

**Grape:** 100% Pinot Grigio

**Vineyard:** north-east exposure, average altitude 200 meters, average slope 20%.

**Winemaking:** The must obtained through soft pressing of carefully selected grapes, with a 50% yield, is left to ferment in stainless steel tanks at a temperature of 12 °C for thirty days.

After fermentation, the wine is stored at a constant temperature of 5-7 °C, until the sparkling process begins. This takes place in pressure tanks at 15 °C and lasts for a minimum of one month.

**Organoleptic properties:**

Color: bright pink.

Perlage: thin and persistent, with a very soft foam.

Fragrance: gentle, alluring and full of fruity notes; there are hints of white peach and pink grapefruit followed by a fragrance of white flowers.

Taste: fine and lively harmonious, it combines intensity and elegance, with a good complexity.

**Alcohol content:** 12,5 % vol

**Food pairings:** Perfect as an aperitif, but also suitable for the whole meal; intriguing is the combination with salami and fresh cheeses.

**Service temperature:** 6 - 8°C