



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