

# BRIGANTI WINES



## *chirichigno*

### SPARKLING ROSÉ BRUT



The brigand Rocco Chirichigno, known as Coppolone, operated with various gangs, including that of Antonio Masini (known as Ciuccolo). Chirichigno wasn't born as brigand, but as farmer: of humble origins, he had no notions of guerrilla warfare, but eager to redeem and claim even with arm his own rights, he associated with other brigands, soon becoming leader of a gang of his own.

Crisp but balanced as this sparkling rosé wine with a distinct flavor, of great softness and with a perlage fine-grained and persistent.

GRAPE	Montepulciano D'Abruzzo 100%
COLOR	Pink
FROTH	Abundant and evanescent, fine-grained and persistent perlage
APPELLATION	Rosato Brut
ALCHOL CONTENT	12% vol.
YEARLY PRODUCTION	25,000 bottles
WINEMAKING	A delicate sparkling wine made by refermentation of wine in small stainless steel autoclaves at low temperature for a whole process that lasts about 30 days.
FERMENTATION TIME	Temperature controlled refermentation for 30 days
REFINEMENT	Stainless
NOSE AND TASTING	Net flavor, great smoothness, rightly balanced
CONSUMPTION	Place it in the refrigerator a few hours before serving. After opening the product, to maintain the effervescence, it is recommended that it be re-corked and consumed within 2 days
SERVING TEMPERATURE	42,8°F-46,4°F