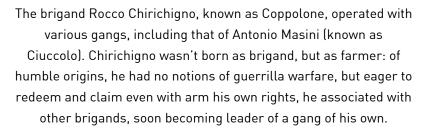
BRIGANTI WINES



chrichigno

SPARKLING ROSÉ



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 Pin

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. Temperature controlled refermentation

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

