

# BRIGANTI WINES

## *sparkling rosè*

BRUT ROSÈ  
SPARKLING WINE



A cherry-pink colored Sparkling Rosè is sought after for its intense fruity notes.

Fresh cut strawberries, wild cherries with notes of pomegranate.

**250ml | 8,45 oz**



GRAPE	Montepulciano d'Abruzzo 100%
COLOR	Cherry-pink
APPELLATION	Brut Rosè
ALCHOL CONTENT	12,5% vol.
YEARLY PRODUCTION	48,000 cans
CULTIVATION	Pergola and Guyot System
PLANT DENSITY	1,600 vines per hectare
YELD PER HECTARE	26,455 lbs.
PRODUCTION AREA	Cupello, ABRUZZO
HARVEST PERIOD	First 10 days of October
WINEMAKING	Hand harvested. Grapes transported to winery within 30-40 minutes. Grapes crushed, with maceration on skins 2-4 hours, soft pressing, followed by cold soak clarification.
FERMENTATION TIME	Controllet temperature, 60.8°F for 10-12 days
REFINEMENT	Stainless
RESIDUAL SUGAR	4,53 g/l
NOSE AND TASTING	Brilliant fresh cut strawberries, embellished with persistent notes of pomegranate and wild cherry aromas and flavors. Crisp acidity, light bodied, with red fruits on the finish.
PAIRINGS	Best paired with hearty, savory dishes such as Beef Brisket, Beef Bolognese, Pasta and Ragu, or Smoked Barbecue.
SERVING TEMPERATURE	50°F