

CONVENTO CAPPUCCINI



Spumante Rosato



Varietal: 100% Brachetto

Alcohol: 11,5% by vol

Harvest: End of august

Soil exposition: South

Altitude: 250 m

Production yield: 3,5 Tons per acre

Packaging: 6 bottles per case

Vinification: After a manual harvesting, the fruit is de-stemmed and crushed, just a couple of hours later the must is separate from the skins. After a primary fermentation in tanks the wine is transferred in pressured tanks for the second fermentation to make sparkling the wine.

Aging: b8 does not require aging as it should be drunk young and fresh

Tasting Notes: Sparkling and dry wine with a beautiful onion skin pink color, perfect for aperitif, but also to be paired with all the simple dishes especially in summer.

