# Cruasé Spumante



### TRADITIONAL METHOD

Guaranteed and Controlled Designation of Origin CL 75 - 150 BRUT

"Pinot Nero classically Rosé" Sparkling wine obtained from a particular selection of Pinot Nero, vinified rosé, carefully following the traditional winemaking methods.

#### COLOUR

Bright pink with light coppery shades

#### **AROMA**

Agreeably intense scents of crust of bread interlace with an elegant fragrance of withered roses and small red fruits

#### FLAVOUR

Full bodied wine with excellent length, characterized by a very delicate perlage

## **ALCOHOLIC CONTENT**

12.5% vol

# **SERVICE TEMPERATURE**

8° C

# FOOD PAIRING

A perfect aperitif. Ideal to accompany the entire meal. Modern and particular is the matching with raw fish/sushi.

# **GRAPES**

100% Pinot Nero



Our products are obtained from ORGANIC AGRICULTURE, controlled



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