

Pinot Rosé Brut Spumante



MARTINOTTI METHOD
CL 75 DRY SPARKLING

Obtained from rosé vinification of Pinot Nero

COLOUR
Pale rose

AROMA
Elegant, fresh and fruity

FLAVOUR
Savoury, lightly acidulous; with good body

ALCOHOLIC CONTENT
11,5% vol

SERVICE TEMPERATURE
6/8° C

FOOD PAIRING
A refreshing aperitif. A pleasant wine to accompany the entire meal, with salumi, light entrées, grilled or baked fish. Also perfect with fruit desserts and for cocktail preparation.

GRAPES
100% Pinot Nero

ITALIAN PRODUCT

bio

Our products
are obtained
from ORGANIC
AGRICULTURE,
controlled
and certified.



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