



## CUVÉE D'ARCÉ *Rosé*



**APPELLATION:**

*Metodo Classico Sparkling Wine.*

**PRODUCTION AREA:**

*Verona District of Italy.*

**VINIFICATION TECHNIQUE**

*Soft pressing of the Corvina Grapes (100%), fermentation in stainless steel temperature-controlled tanks.*

*Sparkling process carried out in bottles by means of the champenoise method for about 24 months.*

**AGEING:**

*In bottles with noble yeasts.*

**ORGANOLEPTIC CHARACTERISTICS:**

*Perlage: fine and persistent.*

*Color: light pink with pinky hues.*

*Flavor: flowery like violet and yellow rose. Peach scents and blue raspberry hints.*

*Taste: clean, fresh, fragrant with great aromas and lively acidity.*

**SERVING TEMPERATURE:**

*8 °C.*

**ACCOMPANIMENTS:**

*Best with shell fishes, sea-food, sushi, sashimi, as well as with white meat and selected cheese. Also recommended with desserts.*

