



CUVÉE D'ARCÉ

Rosé

Spumante Metodo Classico



GRAPE VARIETIES

Corvina.

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.

Colour: 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.

