



LE MONDE

PINOT NERO ROSÉ BRUT

Sparkling Wines Collection



Grape variety: Pinot Nero

Type of terrain: Calcareous-clay, rich in microelements

Training System: Sylvoz

Vine density: 4.000 vines/ha

Harvest time: Last ten days of August

Vinification: Soft pressing of the grapes in reducing conditions. Primary alcoholic fermentation conducted at a controlled temperature of about 17 °C, cleaning of the base obtained in this way, second fermentation with the Charmat method at a controlled temperature of about 16 °C and subsequent stay on the lees for about 60 days.

Ageing potential: 2-3 years after production, optimal maturation of 1 year

Alcohol by volume: 11,5%

Residual sugar: 6 g/l

Serving temperature: Approx. 6-7°C

Presentation: 0.75l bottles in 6-bottle boxes

COLOUR

Bright pale pink.

AROMA

A subtle, bouquet which recalls red berry fruit, currants and raspberries, with flowery notes of rose petals.

FLAVOUR AND TASTE

Lively and enjoyable, with a defined red fruit flavour. The acidity typical of this grape variety is perfectly balanced by a likable sugar content.

FOOD PAIRINGS

Best with delicate flavours and ideal as an aperitif to accompany less mature cured meats or raw fish

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