

GUERRIERI

Spumante Extra Dry Rosé



A very versatile sparkling rosé; fresh, fruity and elegant. The perlage is full and lively with scent of red berries.

Grape variety:

Sangiovese 100%

Production and harvest:

production per plant 3 kg – early harvest in the second decade of August.

Vinification and fermentation:

soft pneumatic pressing to preserve the integrity of the grapes. Vinification in white, cold static decantation. Charmat method is used to obtain a fine perlage.

Recommended pairing:

perfect for the entire meal, ideal with shellfish and seafood. Excellent as aperitif.

Serving temperature 6-8° C.

Bottle: 0,75 lt; 1,5 lt
