MARRAMIERO

HIGH-QUALITY CLASSIC METHOD SPARKLING WINE

ROSÉ

Product Card

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ROSÉ

75 cl / 1,5 L

Having accrued many years of experience in the production of Marramiero Brut, when our Pinot Noir vineyards reached maturity, our passion drove us to try out a classic Rosé method. Only following a long, patient period of research with many years focusing on the lees were we able to obtain the intrinsic characteristics of excellence required to begin making and selling our own Rosé.

Its pale pink colour with crystalline highlights, extra-fine perlage and rich, mature, persistent bouquet full of complexity make it unique and suitable for all occasions. We recommend to serve it at 6°-8°C.

TIPOLOGY	Sparkling wine
GRAPES	Pinot Noir with a small percentage of Chardonnay
ALCOHOL CONTENT	12,50% vol.
PRODUCTION AREA	Abruzzo
FERMENTATION	In stainless steel barrels, after the skins come into contact with the cold must and soft pressing. Second fermentation in bottles.
AGEING	In stainless steel vats then in bottle
AGEING PERIOD	At least 36 months

NOTES

Rating ☆ ☆ ☆ ☆ ☆

MARRAMIERO
IMPRESSO NEL VINO

Contrada Sant'Andrea, 1 - 65020 Rosciano (PE) Italy
+39 085 8505766 | info@marramiero.it
www.marramiero.it