

Pinot Nero Brut Rosé

INDICAZIONE GEOGRAFICA TIPICA

From the vineyards of Tenuta Caseo, the Tommasi family's historic property in the Oltrepò Pavese region of Lombardy, an ideal terroir for the Pinot Nero variety.

TASTING NOTE

Pale, bright pink with purplish reflections, it has a fine, persistent perlage; on the nose it is fragrant and floral, along with delicate fruity hints of redcurrants that return on the palate, creating an elegant, harmonious, mouth-filling sensation. The finish is clean, long and forthright.

GRAPES

Pinot Nero 100%

ORIGIN

From Guyot-trained vines in hillside vineyards with south-southwest exposures, on clayey soils with a substantial presence of active limestone.

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VINIFICATION and MATURATION

Soft pressing to obtain a small amount of color extraction. Fermentation in temperature-controlled stainless steel vats for 15 days. Prise de mousse for 10 days at 17°C. Maturation on the yeasts for 30 days in pressurized tanks.

RESIDUAL SUGAR

9 g/l

ALCOHOL

11,5% vol.

SERVING TEMPERATURE

6-8°C

SERVING SUGGESTIONS

Excellent as an aperitif, with hors d'oeuvres and summer salads. It also goes well with soft or only moderately aged cheeses, white meat recipes and Oriental dishes.

BOTTLE SIZE

750 ml

