



AUSTIN



APPELLATION: Spumante Brut Metodo Classico Rosato

COLOR: coppery pink

ALCOHOL: ~ 12% vol

PRODUCTION AREA: Rosignano (AL)

SOIL: rich in limestone from sandstone rock and fossil sediments

GRAPE VARIETY: Pinot Noir 100%

ALTITUDE: 260 m asl

EXPOSURE: West

TRAINING SYSTEM: guyot

HARVEST PERIOD: start of August

HARVEST METHOD: hand-picked in crates

YEAR OF PLANTATION: 2004

PRODUCTION PER HECTAERE: 60 ql

FERMENTATION: the 1st to create the base wine, the 2nd in the bottle with selected yeasts.

SUR LIES: between 18 and 36 months

SERVICE TEMPERATURE: 6/8 °C

ESTIMATED PEAK OF MATURATION: 7 years

TASTING NOTES: the color recalls its delicate floral scents. Notes of yeast and bread crust are perceived. Fresh and elegant with good acidity. The bubble is fine, persistent, and pleasant in the mouth.

PAIRING: oysters and foie gras are both elegant pairings, but for a more down-to-heart option try it with fries or fried chicken.

FORMATS: 750 ml / 1500 ml