

BRAND



WINE

Pinot Rosè Extra Dry

REGION



GRAPES

Pinot Nero

COLOR



Light rosè

TASTE



Sparkling

Extra Dry

ALCOHOL  
CONTENT

12%

SUGAR  
CONTENT

15 g/l

CONT. NET.

0,75 l

BOUQUET

Complex but tastefully delicate bouquet, with hints of fruit (grapefruit and red fruits) and bread crust

FLAVOUR

Fresh, well-structured, with a pleasant and persistent finish

FOOD PAIRINGS

Perfect as aperitif and with cold cuts and cheese, excellent with fish courses, especially crudités.

SERVING  
TEMPERATURE

6 - 8 °C

CURIOSITY

The name Pinot comes from the typical shape of the cluster of this grape, compact and tight to remember a pinecone. Pinot Noir is the red grape most used for the production of sparkling wines, most of which are produced by classic method and vinified in white, which is, separating the skins from the must immediately after pressing them. Thanks to Pinot Nero some of these sparkling wines have a very fascinating rosé color



PACKING DETAILS	
BOTT/CASE	6
CASE GROSS WEIGHT	8,7 KG
PALLET TYPE	EUR-EPAL 80x120
CASES/PALLET	80
BOTT/PALLET	480
PALLET GROSS WEIGHT	717 KG