



CANTINE ROGIOTTO

Spumante Brut

NAME: Brut sparkling wine

VINES: White grapes

HARVEST: mid-August

VINIFICATION: The grapes are harvested early in respect of their acidity and aroma.

The must is immediately separated from the skins by soft pressing, cleaned by static settling and fermented at a controlled temperature with selected yeasts. Once the fermentation is complete, it is aged in steel and followed by the second fermentation according to the Charmat method.

AVAILABLE FORMATS: 0.75l

TASTING NOTES:

pale straw yellow wine made crystalline by the fine and persistent perlage. Aromatically fruity with evident hints of white pulp fruit, it is equally floral with hints of white petaled flowers. Its fine and delicate bouquet is well supported by the right sapidity and freshness on the palate where all the previously perceived floral and fruity sensations re-emerge. A creamy and velvety carbonate in the mouth gives the right taste-olfactory balance and a persuasive sensation of liveliness.

PAIRINGS:

this sparkling wine is a versatile wine considered by many to be enjoyed throughout the meal, also ideal on other occasions of the day where it lends itself very well to an aperitif or a toast with friends. In the Brut version it is recommended in combination with appetizers, first courses or simple second courses based on sea or lake fish. It can also be indicated with panettone and pandoro.

Recommended serving temperature 6°- 8°C

