

FARNESE VINI

NV Fantini Gran Cuvee Rose Brut -6pk

Varieties

Aglianico del Vulture

Production Area

Acerenza (PZ)

Vinification

Delicate crushing of the berries, in order to keep only the free-run juice. Decantation and fermentation of the clear must for 20 days at 12° C. After that a second fermentation (prise de mousse) in 4.000 lt pressure tanks for 60 days.

Sensory Features

Fresh and aromatic wine, good also as aperitif. Pomegranate pink, with intense and persistent aroma, fruity, with hints of ripe cherry, red currant, wild strawberry and raspberry. In the mouth is pleasantly aromatic, well-balanced and fresh. Elegant and persistent perlage.

Best served with

It matches perfectly with all kinds of seafood. Good also served as aperitif.

Serving Temperature

08-10°C

Alcoholic Content

12%

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Farnese Vini NV Fantini Gran Cuvee Rose Brut

Rated 92 & Gold Medal, Tastings.com, May 3, 2016

"Steely pink color. Bright, fruity, creamy aromas and flavors of strawberry shortbread and honeyed sour cherries with an vibrant, finely carbonated, fruity medium body and a seamless, delightful, medium-long orange, apple, and spiced melon finish with no oak. A rich, racy, mouthwatering sparkling wine with great table appeal."