



CERRUS METODO CLASSICO BRUT ROSÉ

PRODUCTION AREA: Montepulciano (SI)

VINIFICATION: grapes are softly pressed and a long and slow fermentation takes place at low controlled temperature (12°- 14° C) to ensure a good aromatic concentration. At the end of the alcoholic fermentation the wine is stored with its own fine lees for 3 months till the bottling where the liqueur de tirage is added and the wine undergoes a slow second fermentation for minimum 24 months

TASTING NOTES: pink in color with violet reflections, on the nose it shows notes of red fruits and mainly hints of raspberry and cherry, in the mouth it is full with a fine and persistent perlage. Ideal as an aperitif, the depth of flavor and its richness allow pairing even with white meats, to try on pizza