

PICCHIONI

PROFILO ROSÉ

VINO SPUMANTE DI QUALITÀ - PAS DOSÉ

Location of the vineyards: Versa Valley (Montecalvo Versiggia).

Soil: silt-clay soil.

Vineyards: east-oriented vineyards.

Grapes: Pinot Noir.

Vinification: the grapes are hand-harvested in plastic boxes, carefully selecting the best ones, and softly pressed. The resultant must soaks with the skins for 4 hours. The must ferments then in temperature-controlled stainless-steel vats. The base wine is bottled in spring and ages on the lees for a minimum of 8 years. After the disgorging, the bottles are topped up with wine of the same vintage: no sugar is added. Finally, the sparkling wine ages some months in bottle before release.

Tasting notes: pale copper, onion skin colour. Fine-grained and long-lasting perlage. The nose reveals ripe fruits at first, followed by hints of dried fruits and spices. Dry, well-rounded palate with a long finish.

Pairing suggestions: the structure and dry character of this Metodo Classico sparkling wine make it well suited for a wide variety of food pairings.

Service temperature: best served at 8 °C in a tulip-shaped glass.

Available formats: 0,75 l bottle.

Contains sulphites.
Produced in Italy.



*“Behavior is the mirror
in which everyone
shows their image”*

Johann Wolfgang von Goethe