



ROSSETTI & SCRIVANI

VSQ PINOT NOIR TRADITIONAL METHOD BRUT

R&S Brut is the sparkling wine obtained from Pinot Noir grapes cultivated in the vineyard of our estate situated in the municipality of Montebello della Battaglia, processing and handling are carried out on a small scale (low environmental impact agriculture). The production is 100 quintals of grape per hectare and 40% of wine.

ALCOHOL LEVEL: 12,5 % Vol.

GRAPE HARVEST: hand-picked in boxes of 20 kilograms in the second week of August.

VINIFICATION: Soft pressing with immediate separation of the peels. It has a pureness fermentation by selected yeast at a controlled temperature in steel vat. Subsequently it gets sparkling in the bottle by secondary fermentation using selected yeasts and has a refinement for at least 24 months with the yeasts. The natural evolution is completed by disgorging and dosing the liqueur of expedition.

TASTING NOTES: It is a sparkling wine with refined and endless perlage. It has a pale straw yellow color with bright reflectors. It has an intense flavor with custard, golden apple and spice signs. It has fresh, savory, pronounced and refined taste.

MATCHING NOTES: It is excellent for aperitif, but also for the whole dinner. To be served at a temperature of 8-10 °C.

SIZES AVAILABLE: Bottle L 0.75 Magnum L 1.5



www.rossettiescrivani.it