

Brut Rosè Metodo Classico Millesimato Ivan Vino Spumante di Qualità

Just Pinot Noir grapes grown on estate vineyards in the village of Costigliole d’Asti. The classic method of producing sparkling wines is used, with only Pinot Noir grapes. The wine ages sur lie for 24 months prior to the dégorgement and limited dosage which enables this rosé bubbly to show a fruity side reminiscent in particular of wild strawberries and raspberries.

Refrain from relegating it only to the status of aperitif, because this rosé sparkling wine offers a vast array of possible pairings. It is at its very best served with sushi, but makes a surprisingly good match for chicken tagine, and is even excellent with margherita pizza.

DESIGNATION: Brut Metodo Classico
 GRAPE-VARIETY: 100% Pinot Noir
 VINEYARDS: village of Costigliole d’Asti
 FACING: south-east
 SOIL: sandy – calcareous
 VINE-TRAINING SYSTEM: Guyot
 YIELD: 70 hl./hectare
 FERMENTATION: cold maceration for 18/24 hours in steel.
 MATURING: refermentation sur lie in the bottle for 24 months at a constant temperature, followed by 6 months of ageing in the cellar.
 REMUAGE: 3 weeks.
 APPEARANCE: amber-coloured with orange (onion skin) hues.
 NOSE: fresh and intense, with red berry notes.
 TASTE: dry, fresh, clean and nicely-balanced – fine, persistent perlage.
 PAIRINGS: goes well throughout a meal, as an aperitif, and with fish-based dishes.

ALC. BY VOL: 12.5%
 SERVING TEMPERATURE: 5-6°C.



Azienda Agricola Dante Rivetti