



baloi

BRUT SPARKLING WINE
CHARMAT METHOD

Rose

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BRUT SPARKLING WINE - CHARMAT METHOD



Baloi brut rosé is an elegant sparkling wine obtained through Charmat method in order to preserve its varietal aromas and exalt its freshness and acidity. The bouquet reveals notes of rose, little red wildberries and bread crust. Fine and persistent it goes well with meat appetizers and slightly spicy cold cuts.

ORIGIN AND PROCESSING

Appellation: Rosé Brut.

Varietal composition: Red berried grapes.

Vinification: The free-run must is left in contact with grapes skins for about 12 hours, then the sparkling process is started. The must is left in contact with the skins for about 12 hours, then clarified, poured and filtered. Later run into autoclaves for the fermentation.

TASTING NOTES

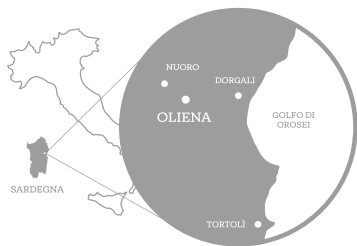
Appearance: Fine and continuous perlage, brilliant light pink colour.

Nose: Floral notes of rose, fruity notes of cherry with hints of bread crust.

Taste: Dry, fresh, rich in sapidity, good salinity. All these characteristics together with a light sugar residual, make it fine and elegant on the palate.

Alcoholic content: 12% Vol.

Serving temperature: 6/8 °C.



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