

# su'entu



## SU'BRI ROSÉ

### Rosé Brut Sparkling Wine

#### GRAPE VARIETY

Red grapes.

#### CLIMATE

Temperate - warm with mild winters and hot summers, with low rainfall.

#### TERRAIN

Clay with lime.

#### PRODUCTION METHOD

Gentle pressing with 50% free-run juice yield, fermentation at 16-17 °C after settling of the must.

#### SPARKLING WINE-MAKING PROCESS

Transfer to autoclaves and second fermentation at 16 °C with our selection of yeasts.

#### APPEARANCE

Delicate rosé with subtle perlage.

#### BOUQUET

Fragrances of fresh berries and pink flowers.

#### FLAVOUR

Deliciously fresh with an elegant tang, corresponds well with the bouquet.

#### AT ITS BEST WITH

Excellent as an aperitif and with light hors d'oeuvres: try it on buffalo mozzarella flavoured with fresh strawberries.

#### SERVING TEMPERATURE

6-8 °C



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