

FAMIGLIA OLIVINI®
VIGNAIUOLI DAL 1970

ROSÈ BRUT

RIVIERA DEL GARDA CLASSIC
METODO CLASSICO MILLESIMATO

Rosè Classic Method produced from the typical Riviera del Garda blend of grapes. The wine is light pink in colour, has a floral nose, and a remarkable flavour depth.

APELLATION

Riviera del Garda Classico D.O.C. Rosé Spumante

GRAPE VARIETY

Groppello, Barbera, Sangiovese e Marzemino

WINEMAKING

Slow and soft crushing. First temperature-controlled fermentation. Very fine and discreet perlage produced with second fermentation in the bottle for a period of about 24 months.

TASTING NOTES

Light pink in color; fine perlage, intense heavenly aromas of rose and honey, fresh and full-bodied taste. Elegant, harmonious, very savoury structure.

PAIRINGS

Ideal as aperitif, very pleasant with raw seafood and sushi.

Contiene solfiti - Contains Sulfites - Enthalt Sulfite

PRODUCED IN ITALY

