



CASCINA QUARINO®

SPUMANTE BRUT ROSE' "CA' DEL CUP"



DENOMINATION: Spumante Brut Rosè Ca' del Cup

GRAPE: pinot nero

HARVESTING: Manual in crates between the end of August and the beginning of September.

VINIFICATION: very soft pressing of whole bunches without destemming, following fermentation of the clean must at low temperature. Aging on the fine lees (sur lies) for about 3 months and start of the second fermentation in the following spring

ORGANOLEPTIC CHARACTERISTICS:

- COLOR: soft pink

- SCENTS: elegant with delicatated scents fruity notes of apple and dried fruit

- TASTE: freshness and refined with a good foam

FOOD PAIRINGS: Ideal with aperitif and cold cuts and cheeses

SERVING TEMPERATURE: 6 - 8°C

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