

Brì 1955
Rosato Spumante

Production zone: Various on the island of Ischia

Grape variety: Aglianico

Soil type: Volcanic soils rich in phosphorus and potassium

Direction: various

Altitude: various

Form of education: Guyot

Harvest: Hand harvest, Beginn of September, selection of the grapes in the vineyard and transport in 20kg harvesting boxes

Type of sparkling wine: Sparkling wine with classic bottle fermentation

Wine and sparkling wine production: Soft pressing of the whole grapes without destemming, followed by the natural clarification of the must at low temperatures. Fermentation of the must with pure yeasts at a controlled temperature (12°C) in stainless steel tanks. The wine obtained in this way is filtered, bottled and the "liqueur de tirage" is added, resulting in a second fermentation in the bottle. The sparkling wine matures on the yeast for at least 24 months and is then hand shaken before it is ready for consumption.

Color: Brilliant light pink

Perlage: fine, elegant perlage

Olfactory notes: fine, fruttato, red fruits, wild berries, raspberries, floral, rose, warm bread crust

Tasting notes: brut, elegant, tasteful

Serving temperature: 4-6°C

Examples of food pairing: salmon tartare, sushi, fresh raw milk cheese such as Mozzarella di Bufala, vegetable tempura, as an aperitif with delicate finger food

Bottiglie prodotte: 1.400