

# FRATUS



## BRUT ROSÉ

Franciacorta DOCG

### Grape varietals

Chardonnay (65%), Pinot Nero (35%), organic production method.

### Production technique

A wine produced by the soft pressing of Chardonnay and from a short fermentation of Pinot Nero grapes fermented on its skins. After bottling, the wine undergoes a second fermentation in the bottle in accordance with the classic Franciacorta method.

### Organoleptic characteristics

Color: rosè color with onion-skin colour reflections.

Perlage: persistent, very-fine grained and abundant.

Bouquet: fragrant aroma with fruity hints.

Taste: ripe fruit flavours due to the long evolution in the bottle.

### Winemaker's recommendations

Serve at a temperature of around 8/10 °C in large glasses made of thin glass. An excellent accompaniment to the entire meal, including cheeses. If stored in a suitable place, it can last beyond 36 months.

Rocca delle Macie