IMPERSON



FRECCIANERA ROSA

BERLUCCHI, FRECCIANERA ROSA FRANCIACORTA BRUT ROSÈ VINTAGE

APPELLATION

Franciacorta, Province of Brescia - Lombardy, Italy

VARIETAL COMPOSITION

Chardonnay 40% - Pinot Nero (rosé) 30% - Pinot Nero (white) 30%

ALCOHOL CONTENT

12.5%

WINEMAKING

Franciacorta method (re-fermented in bottle). Pinot Noir base wine, and vinified in rosé. It acquires more personality, complexity and sophistication because of long maturation and ageing periods.

45 months on yeasts.

TASTING NOTES

More or less intense rosé colour, depending on the year, well-defined froth and head, minute and persistent perlage.

Characteristic bouquet with delicate scent of yeast, at same time fruity.

Sapid, fresh, fine and harmonic taste, excellent nose-palate correspondence, vigorous and shrewd consistency.

FOOD PAIRING

Variety of starches, cheeses, vegetables and fish dishes. First courses like white rice with crayfish or farfalle pasta with pesto. Desserts like crostata tart with forest fruits or cheese cake with strawberries.



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