



Peri Bigogno Peri Brut Rosé



CLASSIFICATION:

Sparkling wine Talento, millesime.

GRAPE VARIETIES:

75% Pinot Noir, 25% Chardonnay.

GROWING LOCATION:

Castenedolo (Brescia), north Italy close to lake Garda.

VINEYARD:

Morenic Hill, Guyot.

MATURATION AND REFINEMENT:

Champenoise method, minum aging 36 months on the yeast.

TASTING NOTES:

Colour: Clear, soft pink, very fine perlage, persistent and abundant, almost creamy thanks to its rich and important structure and long processing.

Nose: Elegant, fruity, extreme subtlety and hints of wild strawberries, currant and grape stems. Vivid and full bouquet, rich, harmonious, persistent, with a characteristic perfume of bread crust thanks to the usage of selected yeasts.

Palate: Elegant and velvety. It has excellent fruit, in which attractive and refined character that is typical of Pinot Noir is highlighted and enhanced by a delicate note of spices, sweet almonds and yeast. All of these components contribute to the wine's notable harmony and persistence.

ALCOHOL CONTENT: 12.50% vol.

RECOMMENDED PAIRINGS:

Ideal as an aperitif, great also with entrées, salmon, mayonnaise, vegetables and fried dishes.

SERVING TEMPERATURE: 46°-48°F.

SUGAR CONTENT: 10 grams/liter.

BOTTLE SIZES AVAILABLE: 0.75 l.

PRODUCTION: 10.000 bottles.



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