

CONTRATTO

1867

For England Rosé

"the nose is very fresh with tiny red fruit notes and a few aniseed aromas, followed by nuanced hazelnut. A Rosé of crisp and pure elegance."

For England Rosé Brut

Vintage: 2008
Denomination: Metodo Classico -Vino Spumante di Qualità

Grape Varieties: 100% Pinot Noir
Vineyards: Oltrepo Pavese
Harvest Period: last week in August
Aging: 30 months on yeast in bottle
Tirage: April to July
Riddling: by hand
Dosage at Degorgement: 10 milliliters of liqueur per bottle

After Degorgement Data:
Sugar content: 2.0 g/l
PH-level: 3.15
Total acidity: 6.25 g/l
Alcohol: 12.5%

Production quantity: 16.500 bottles
Pairings: ideal as aperitif, appetizers and fish
Serving temperature: 6 to 8 degrees Celcius
Recommended glass: small Bordeaux

