



Spark Rosé 2014 Brut Sparkling Wine Traditional Method

Rosé sparkling wine made as a fusion of selectively picked grape bunches of the premium grape varieties: Pinot Noir (15%), Montepulciano (20%) and Sangiovese (65%). The wine is characterized by a tender and sophisticated pale pink color and by delicacy revealed in the shimmer of the pearly bubbles. This brut is produced by application of the traditional method; the wine has rested in bottle on the yeast sediment from the secondary fermentation (en tirage) for two years. This method produces a powerful and ripe bouquet with impressive fruity aromas of fresh raspberries and strawberries, complemented with spicy hints of roasted hazelnuts. The elegant and full-bodied taste is perfectly balanced with the fruity tones, flint undertones and the citrus freshness, which provides the long aftertaste.

Enjoy this rosé sparkling wine as an aperitif, combined with fresh fruits or with selected cheeses.

Recommended serving temperature: 6-9°C.

Alcohol: 11.5%by Vol.

Disgorged: August 2016