

ENRICO

Cuvée Rosé

Cuvée Rosé Brut Enrico

Cuvée Rosé is obtained from a special selection of Pinot Noir grapes from Oltrepo Pavese, with a pink vinification and a light pressure. A brut delicate rose spumante has been created, with a well-balanced structure and an elegant bouquet. It is perfect as an aperitif and excellent served with light meals. Served Chilled.

INFORMATION SHEET :

WINE :	Sparkling Rosé Brut
COLOR :	Soft Rose Pink Color
GRAPE :	100% Pinot Noir
PRODUCTION :	Oltrepo Pavese, Italy
SOIL :	Chalky with Limestone and Calcium Carbonate
CLIMATE :	Mediterranean Cool
HARVEST :	September 15 to October 30 According to vintage & grape condition
SPARKLING PROCESS :	Charmat method in fermentation tank
STORING :	In a cool place. Best enjoyed within one to two years of production

CHEMICAL CHARACTERISTICS

TOTAL ACIDITY :	6 g/l
TOTAL SULPHUR :	100 mg/l
FREE SULPHUR :	20 mg/l
ALCOHOL :	11%
SUGARS :	10 g/l
PRESSURE :	5 atm



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