

Valerì

Piemonte DOC Rosato Spumante Brut 75 CL 2018

Valerì, our rosé sparkling wine, with its delicate and pleasant aroma and fresh and dry taste, is ideal for an elegant and sophisticated aperitif.

Who is Valeri

In the Hills

Calosso

SOIL

Clay limestone soil with sand presence

GRAPES

100% Nebbiolo grapes

HARVEST

2018

YIELD

10 t/ha

In the Wine cellar

WINEMAKING

In pink obtained from the salting of the destemming and crushing of Nebbiolo grapes . The must is cleaned and sparkling with the Martinotti method

RIPENING

Beginning of October

WINE ACIDITY

5,5 - 6 g/l

ALCOHOLIC STRENGHT

13% vol

REDUCING SUGAR

7 - 9 g/l

In the Glass

APPEARANCE

Beautiful coral pink color very bright with a fine and persistent pérlage

SENSE

Clear notes of red fruits, nuances of apple and tropical fruits

PALATE

Structured and lively, with a long finish and good balance

TEMPERATURE OF SERVICE

8-10 degrees



ACCOMPANIMENTS

Thanks to its softness and acidity, Valeri goes perfectly with mushroom-based dishes, fish soups, stuffed pasta and all the tomato-based pasta

