

Azienda Agricola Cieck

ROSE' BRUT

V. S. Q.



Rosé Brut comes from our obsession for bubbles applied to our best Neretto grapes, which give to the wine their vivid colour and a fresh, lively flavour.

The most fresh and wholesome grapes are softly pressed and cold fermented.

The wine is then added with selected yeast and sugar and bottled in order to start the secondary fermentation.

The wine rests for 30 months in the bottle and then undergo the degorgement process.

After other 6 months fining in bottle Rosé Brut is ready to be consumed.

The resulting sparkling wine is very fresh and supported by a prominent structure.

Grapes

100% neretto di San Giorgio.

Colour

Pale ruby red, close to rosé.

Mousse

Pinpoint, long lasting bubbles.

Nose

Fruity, with hints of raspberry and redcurrant, pink flowers and warm baked bread.

Palate

Full-bodied, well balanced, crisp, but not angular. Pleasant aftertaste, gently aromatic, with a nice finish.

Food Pairings

Excellent with delicate appetizers, fish, white meat and vegetables. Perfect with Italian seafood based first courses, such as "risotto ai frutti di mare".