

BERSANO

ARTURO



SPUMANTE METODO CLASSICO BRUT ROSÉ

ARTURO

VARIETY Pinot Nero

SOIL Calcareous marl

HARVEST Late summer

VINIFICATION Rosé vinification, application of the Metodo Classico with refermentation in the bottle and aging on the lees for a minimum of 24 months.

ALCOHOL CONTENT 12.5% abv

SENSORY NOTES Soft salmon pink, bright and crystal-clear in the light with shades of copper. Fine and persistent perlage. Fresh and elegant on the nose, delicate, complex and distinct, with hints of bread crust and notes of vanilla.

Fine and balanced, persistent aromas

RECOMMENDED PAIRING An excellent aperitif and perfect for the entire meal. Ideal with shellfish, fish-based dishes and moderately aged flavorful cheeses

SERVING TEMPERATURE 6/8° C

FIRST YEAR OF PRODUCTION 2005

SIZE 75 cl./150 cl.

Bersano

Piazza Dante 21, Nizza Monferrato (AT)

+39 0141.72.02.11

wine@bersano.it

bersano.it

