

Al Bruvé

SPUMANTE
METODO CLASSICO, BRUT - ROSÉ



Native grape variety in classic-method Spumante.

VINIFICATION

The grapes are carried to the cellar, where they are destemmed, selected through a vibrating sorting table and then crushed. This is followed by a maceration on the skins, which lasts for as long as it takes to obtain what we consider the optimal colour intensity and nuance.

The must is then fermented in steel at about 16°C degrees. This is how we produce the wine which, once assembled in cuvees of different years, is sent for tirage and then second fermentation.

Subsequently, the bottles are subjected to remuage. Once the perfect refinement is reached on the lees, the bottles are disgorged, filled with liqueur d'expédition and given their final cork.

TASTING NOTES

Pale pink colour with nuances of onion peel and a very fine perlage. It has an intense, elegant bouquet of red fruits and flowers, with marked violet and notes of croissants. On the palate it is elegant and complex, with a noticeable minerality and pleasant freshness. Bruvé has a clean, fresh and enveloping finish with a remarkable persistence on the palate.

PAIRINGS

Perfect overture of any meal, great with all kinds of appetisers. A safe companion for all seafood pasta dishes. Perfect pairing with fresh fruit desserts.