

Established 2007

Scarpetta

ScarpettaWine.com



TIMIDO VINO SPUMANTE BRUT ROSÉ

This sparkling rosé comes from the Grave del Friuli and is made from 100% Pinot Nero. If we could, we would call this a lovely Prosecco Rosé, for now let's just call it delicious.

ALCOHOL

12%

DENOMINATION

Vino Spumante Rosé

VINE TRAINING

Guyot

VINIFICATION

The grapes are fermented in stainless steel and produced in the Charmat Method (or as we say in Italy, "Metodo Italiano"). This is the same method used in Prosecco production.

AGING

Aged in stainless steel and in bottle.

APPEARANCE

Bright pink, rosy and vibrant.

AROMATICS

Aromas of strawberries and fresh cut flowers.

PALATE

On the palate, this wine is crisp and dry with delicate flavors of juicy strawberries and fresh herbs.

FOOD AND WINE PAIRINGS

This Spumante Rosé is great to have before or after a meal. Wonderful with salads, plates of salumi or a lovely grilled salmon.

