



ZACCAGNINI

BRUT ROSÉ

Area of Production: Bolognano, Pescara, Abruzzo, Italy

Varietal: 100% Montepulciano

Alcohol: 12%

Wine Notes: The wine is brilliant pink in color. It has a fine and persistent perlage. Aromas include notes of cherry, currant, blueberry and orange blossom. The wine is well-balanced, lingering, fragrant, with pleasant acidity and a smooth finish.

Wine Making Technique: Native to Italy, the Montepulciano grapes are grown in the Abruzzo region of Italy, which is located in the central part of the country. The wine is made using the Charmat method, which is a method of sparkling wine production which involves secondary fermentation in a sealed tank. The grapes are gently pressed and the juice is fermented at a cool temperature (12 °C) in stainless steel tanks. This preserves the delicate fruit aromas. A second fermentation of the wine occurs with selected yeasts at a controlled temperature in pressure tanks. The foaming lasts 10/15 days.

Recommended Pairings: Enjoy by itself as an apéritif, or with fresh oysters, shellfish, crab cakes, or grilled sea bass. It also pairs with vegetable quiche, lemon chicken, and Thai curries.

UPC Code:



WinesU - Eddystone, PA - 610-872-1500 - www.winesu.com

