

FRANCONE



Valsellera Brut Rosé Spumante Metodo Classico VSQ

Valsellera Rosé Brut is an unusual and alternative production in our wine region.

The "Rosé de Saignée" vinification with short maceration and skin contact makes this sparkling wine the perfect match even for the most savoury dishes.

Vineyards

In the Municipality of Neive

Winemaking

Manual harvesting in late Summer.

Short maceration with skin contact and fermentation at 16 °C.

Bottle fermentation in the next spring and about 18 months ageing on yeast.

Best drunk

From 3 up to 30 months after disgorging

Serving temperature

7-9 °C

Tasting notes

Pale ruby red colour. Fruity nose with raspberry and wild strawberry notes and spicy hints of toasted bread and vanilla. A very pleasant and fresh wine with dry long and intense aftertaste

Pairings

A sparkling wine perfect for parties. Great with appetizers, smoked fish, Italian cold cuts, barbecued meat.



Francone sas
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