

SPARKLE

ALBA ROSA

CRISPY TRADITIONAL METHOD FROM MERLOT
AND GROPPELLO GRAPES



APPELLATION

Garda Rosé Brut DOC



GRAPE VARIETY

Groppello and Merlot



SOIL

Soil of glacial origin, moraine in nature, with very high active limestone.



TRAINING SYSTEM

Single side arch pruned at 6/8 Buds.



DENSITY PER HECTAR/YIELD PER PLANT

5000 plants/ha – 2 kg/plant.



PROCESSING

Traditional Method – Hand-picked grapes – Soft Pressing – First fermentation in steel – Second fermentation in the bottle with minimum resting time of 36 months.



SIGHT

Soft pink that can take on antique hues with time, fine and persistent perlage, white foam.



NOSE

Aroma of delicate, slightly toasted bread crust, hints of velvety flowers.



PALATE

Pleasantly harmonic and salty, with sustained fullness, balanced and persistent, liquorice aftertaste.



FOOD PAIRING

Excellent throughout the meal, perfect with fish and white meat.



SERVING TEMPERATURE

To be served at a temperature between 8 and 10° C in a wide-bowled glass.



TASTING NOTES

Old pink, intense notes of bread crust and flowers, fragrant and balanced.



AVAILABLE SIZES