

Shine Rose

Grapes: *Pinot Gris, Pinot Noir*

Vintage: 2017

Vineyard: *Dealu Mare*

Type: *Sec - 17,60 g/l*

Alcohol: 12% by vol.

Total acidity: 7,20 g/l



Vinification details

For this rose sparkling wine, the wine base was blended with the sugars and the yeast in a pressurized stainless steel tank. We let the mixture to ferment inside the tank, accumulating high quantities of CO2. We then filtered, added the dosage and bottled the wine, with a pressure of around 3.5 bars inside the bottle. This method of production is very similar to that of a prosecco wine.



Tasting notes

This fresh sparkling wine has a beautiful light rose color, in perfect harmony with its aromas, which are mostly dominated by notes of raspberries. Those who will have the chance to taste this wine will experience its good balance, the fruity taste of ripe raspberries and the nice, smooth bubbles.



Food pairing suggestions

This wine is perfect for a quick brunch on the beach, with shellfish (especially crab and shrimp), salmon carpaccio, goat cheese bruschetta.



Serving temperature

This wine is best served at a temperature of 6-8°C.

