



## **ROSATO SPUMANTE – Brì 1955**

Metodo Classico Tradizionale - Dosaggio zero

**Grape variety:** Aglianico 100%

**Vineyard:** Grapes are grown at 250 meters asl in Chiena, district of Forio, east of Ischia Island. Vineyards have an average age of 20 years old and are trained by Guyot. Vine density is 4,500-5,000 per hectare. Grapes are rigorously hand harvested at the beginning of September.

### **WINEMAKING PROCESS**

Whole grapes are processed by an exceptionally soft pressing. Alcoholic fermentation takes place in stainless steel silos with at least six months on the lees. After filtering and the addition of "liqueur de tirage", the second fermentation is completed in bottle and the wine ages in contact with yeasts for at least 36 months. Remuage is strictly manual. No sugar has been added during disgorgement.

**Production:** 2.000 bottles

### **Tasting Notes and Suggested Pairings**

Brì 1955 has a fine perlage, elegant and inviting. The bouquet is very ample, with flavors of wild strawberries, wild herbs, and mountain flowers. On the palate it is complex, elegant and incredibly crisp. Served at 8° C (46° F), it is a perfect aperitif with oysters and raw seafood, vegetable tempura and fresh cheese. We suggest it with Sushi, a perfect match.

