

# ZERO ROSÈ

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Grape variety:

**Schioppettino, Pinot Nero  
ed uve rosse**

Type:

**Rosé de Noir**

Serving temperature:

**6-8°C**

Alcohol content:

**Vol 12%**

Formats:

**0,75 l**

Lifestyle:

**Metodo classico**

Pairings:

**Polpo**

Ideal for:

**Pescatori di novità**

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## Rose de Noir, produced from Schioppettino & Pinot Nero grapes.

Immediate pressing without maceration leaves a delicate pink color. The base wine is stored in cement tanks before “tirage,” which occurs the summer following the harvest. Elegant notes of red fruit, dog rose, followed by balsamic and evolving aromas.

All are zero dosage, without the addition of “liqueur d’expédition.” Sparkling wines crafted using the Traditional Method. Refined cuvées of base wines blended with our aged reserves. A unique style, thanks to their distinctive Alto-Adriatic character.