

CapriMoonlight®



Caprice Brut Rosè

Wine Sparkling Brut Rosè

With a characteristic French pink colour, it is distinguished by its fine and persistent perlage. The nose is fresh with hints of red fruit and yeasts. A balanced bubble that enjoys great harmony. Ideal to be used as an accompaniment to all meals, especially appetizers and fish and vegetable dishes.



AWARDS



**Type**

Wine Sparkling Brut Rosè

**Grapes**

Aglianico 100%

**Area of production**

Campania

**Field**

Sandy, Clay

**Vinification Technique**

Whole grapes pressed without destemming, vinification in reduction with following soft pressing

**Fermentation**

In stainless steel, for 10 days at a controlled temperature 15°

**Second Fermentation**

Refermentation carried out in an autoclave at a temperature of 16°C

**Maturation Bottling**

In autoclave 4 months
5 months after second fermentation

**Alcoholic Degree**

12.%

**Enologist**

Vincenzo Varchetta