### CapriMoonlight<sup>®</sup>



# Caprice Brut Rosè

Wine Sparkling Brut Rosè

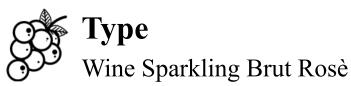
With a characteristic French pink colour, it is distinguished by its fine and persistent perlage. The nose is fresh with hints of red fruit and yeasts. A balanced bubble that enjoys great harmony. Ideal to be used as an accompaniment to all meals, especially appetizers and fish and vegetable dishes.

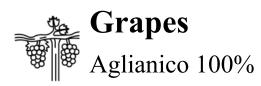




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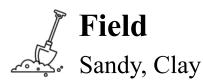
#### **Caprice Brut Rosè**







**Area of production** Campania





#### 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  $15^{\circ}$ 



#### **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

6|6 |6| Alcoholic Degree

12.%



Enologist Vincenzo Varchetta