

Caprice Brut Rosè

Type: Sparkling Brut Rosè

Grapes: Aglianico 100%

Area of production: District of Benevento

Field: Sandy, Clay

Luca Maroni

92



VINIFICATION

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 ° C

Maturation Bottling: in autoclave

4 months 5 months after second fermentation

Alcoholic degree: 12%



DESCRIPTION

Caprice Brut- Sparkling Wine of Aglianico

With a characteristic French rosé color, it stands out for its fine and persistent perlage. The nose is fresh with hints of red fruit and yeast. A balanced bubble that enjoys great harmony. Ideal to be used with all meals, especially appetizers and fish and vegetable dishes.