ASTER

ASTER ROSÉ / BRUT SPARKLING WINE





Type Sparkling Wine Brut

> *Grape variety* Black grapes

Area of production Abruzzo region

Vine training system Tendone and espalier

Harvesting period Usually early

Winemaking Soft pressing and static decanting of the must.

Ageing and maturing

After the primary fermentation in steel tanks at a controlled temperature, the secondary fermentation takes place in autoclaves with the *Charmat* method.

Tasting notes

Color: Soft pink. *Aroma:* Delicate and elegant bouquet with notes of small red berries such as raspberry and strawberry, hints of wild redcurrant and pomegranate, spicy nuances of ginger. *Taste:* Straightforward and generous, easy to drink for its freshness and flavor. The sparkling notes dictate the rhythm to the small fruits that return on a bitter-sweet finish.

Lifespan in the bottle We recommend consuming it within two years from the second fermentation.

Food pairings

A fun sparkling wine to be served as an aperitif or in combination with hot and spicy finger food, as well as on cold cuts starters; try it with pizza.

Storage instructions Store in a cool, dry place

Transport instructions Room temperature

Alcohol content 12% vol

Serving temperature 6-8°C

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