

# ZIRÌ-TÉ

## ZIRÌ-TÉ EXTRA BRUT ROSÉ SPARKLING WINE TRADITIONAL METHOD



### **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 the bottle with the *champenoise* method for at least 18 months.

### **Tasting notes**

*Color:* Soft pink color; fine and persistent perlage.

*Aroma:* Delicate, pleasantly aromatic bouquet with notes of raspberry and bread crust.

*Taste:* Fine and elegant taste, harmonious and with a delicate tannicity.

### **Lifespan in the bottle**

On sale on average two years after the harvest.

### **Storage instructions**

Store in a cool, dry place

### **Transport instructions**

Room temperature

**Alcohol content** 12% vol

**Serving temperature** 6-8°C