

BiancoNero

Pink Sparkling Wine

Classification: Quality Sparkling Rosé Wine of the Aromatic Type

Grape variety: Grapes of Hamburg Muscat, a reddish grape variety cultivated in Thessaly (Central Greece)

Vinification: Hand harvest. Destemming, crushing, skin contact for 4-6 hours and mild pneumatic pressing. Clarified must goes through one and only alcoholic fermentation in high-pressure tanks at low temperatures for at least 30 days in order to become naturally sparkling wine with small, creamy bubbles and to keep varietal aromas.

Tasting notes:

- **Color:** bright pale pink
- **Nose:** intense floral aromas of rose, fruity aromas of strawberry, raspberry and cherry
- **Palate:** refreshing with zesty acidity, flavors of red fruits, hints of vanilla, creamy mousse and a fine violet aftertaste

Technical data: 7.5% alc./vol, 4.8g/L T.A., 40/L residual sugar (classified as semidry sparkling wine)

Recommendations: drunk as aperitif or pairing fruits, finger food, fresh salads and chocolate desserts

Serving temperature: 43-47°F

Cellar potential: 1 year to keep freshness

