



NERONEIMPORTS

MORO

SPARKLING ROSE

Style: Sparkling rose wine – brut.

Colour: Extractive, reddish colored with numerous, medium-sized and persistent bubbles.

Aroma: Accented aromas are reminiscent of cherry, plum, blood orange, and rose, with a slight grass note in the background.

Taste: It feels completely dry in the mouth, but at the same time, it refreshes us. We also feel a slight presence of tannins. Intense flavor and fuller structure with elegant and long persistence.

Food pairing: A unique sparkling wine, which will be ideal as an accompaniment to steak tartare or beef carpaccio. I could also go with Pasta Carbonara.

Serving temperature: 6 – 8°C

Vineyard: Grassy vineyard with marl. Southwest exposition.

Vine form: Single cordon with 4 buds.

Variety: 100% Merlot.

Harvest: Hand harvest, second half of September.

Vinification: Merlot without pressing poured into a stainless steel tank. Primary fermentation for 10 days at 15 °C, after fermentation. Secondary fermentation in an autoclave for 4 months.

Bottling: 0,75L bottle with cork.

