

## Rosato Spumante Brì 1955



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100% Aglianico. Very thin perlage, elegant and inviting. Wide bouquet which reminds of wild strawberries, wild grass and mountain blossoms. The palate is full, elegant and incredibly crisp. Perfect as aperitif, paired with oysters and raw seafood. To be tried also with sushi and fresh cheese such as buffalo mozzarella.

Rating: Not Rated Yet

**Price**

Base price with tax 29,00 €

Sales price 29,00 €

Discount

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Manufacturer [Tommasone Vini](#)

Description

## Data Sheet

### Bri 1955 Rosato Spumante

Production zone: Various on the island of Ischia

Grape variety: Aglianico

Soil type: Volcanic soils rich in phosphorus and potassium

Direction: various

Altitude: various

Form of education: Guyot

Harvest: Hand harvest, Beginn of September, selection of the grapes in the vineyard and transport in 20kg harvesting boxes

Type of sparkling wine: Sparkling wine with classic bottle fermentation  
Wine and sparkling wine production: Soft pressing of the whole grapes without destemming, followed by the natural clarification of the must at low temperatures. Fermentation of the must with pure yeasts at a controlled temperature (12°C) in stainless steel tanks. The wine obtained in this way is filtered, bottled and the "liqueur de tirage" is added, resulting in a second fermentation in the bottle. The sparkling wine matures on the yeast for at least 24 months and is then hand shaken before it is ready for consumption.

Color: Brilliant light pink

Perlage: fine, elegant perlage

Olfactory notes: fine, fruttato, red fruits, wild berries, raspberries, floral, rose, warm bread crust

Tasting notes: brut, elegant, tasteful

Serving temperature: 4-6°C

Examples of food pairing: salmon tartare, sushi, fresh raw milk cheese such as Mozzarella di Bufala, vegetable tempura, as an aperitif with delicate finger food

Bottles produced: 1.400

### Reviews

Tuesday, 13 October 2020

Lo spumante ideale per festeggiare un evento importante! A noi ricorda i festeggiamenti durante la nostra vacanza ad Ischia!

francesco luciano