



Cortona
BARACCHI
WINERY

BRUT ROSÉ

SPARKLING SANGIOVESE METODO CLASSICO



Fascinating bouquet of wild red berries, flowers, and minerals.

Elegant palate with a pleasant black currant and sweet almond finish.

THE VINEYARDS

Thirty hectares of vineyards located in four distinct locations within the DOC Cortona: A terroir renowned for centuries for its vocation to quality viticulture due to the high altitude, galley soils, great brightness and a fantastic warm, dry micro-climate with wide temperature ranges.

VINIFICATION

The first Sparkling from Sangiovese grapes made with Method Champenoise (*Medoto Classico*). After a light contact with skins for a few hours imbues a pale salmon

colour, the base-wine remains in contact with the lees for minimum 24 months for the secondary fermentation. The entire remuage is done by hand. This procedure gives a very fine and elegant perlage with a pleasant creamy aftertaste.

FOOD PAIRING

Perfect as an aperitif, exceptional with sushi, shellfish or beef tartare.

TECHNICAL DETAILS

REGION Cortona, Italy
GRAPES Sangiovese 100%
ALCOHOL 12.5%



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WINE IMPORTER
www.grapejuicergroup.com

