



## SPUMANTE METODO CLASSICO BRUT ROSÉ

### ARTURO

**VARIETY** Pinot Nero

**SOIL** Calcareous marl

**HARVEST** Late summer

**VINIFICATION** Rosé vinification, application of the Metodo Classico with refermentation in the bottle and aging on the lees for a minimum of 24 months.

**ALCOHOL CONTENT** 12.5% abv

**SENSORY NOTES** Soft salmon pink, bright and crystal-clear in the light with shades of copper. Fine and persistent perlage. Fresh and elegant on the nose, delicate, complex and distinct, with hints of bread crust and notes of vanilla.

Fine and balanced, persistent aromas

**RECOMMENDED PAIRING** An excellent aperitif and perfect for the entire meal. Ideal with shellfish, fish-based dishes and moderately aged flavorful cheeses

**SERVING TEMPERATURE** 6/8° C

**FIRST YEAR OF PRODUCTION** 2005

**SIZE** 75 cl./150 cl.

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