



FAIVE

Sparkling Rosé wine

Made using the the saignée (bleeding) method from Merlot and Cabernet Franc from vineyards grown in Friuli. A straightforward, fresh, pleasant, delicate and persistent sparkling wine, a perfect pair for a variety of dishes: savory appetizers, red and white meat, as well as fish and vegetable soups. An ode to bliss.

variety

Merlot and Cabernet Franc from vineyards in Friuli.

vinification

Brief skin contact to extract colour. Must fermentation in stainless steel tanks, second fermentation in autoclave using the Charmat method.

type

Brut Rosé

Vintage: vintage wine

sensory notes

Delicate rose petal color; the nose is characterized by aromas of small red fruits with mineral and floral notes. The palate is pleasantly fresh and dry, with a delicately tannic pulp and persistent foam.

pairings

Cold cuts and cheeses, meat and mushroom, fish and vegetable soups. An excellent match to *parmigiana* and *viello tonnato*.

serving temperature

6°/8° C

alcohol content

12% Vol