



CONTE FOSCO

Spumante Rosato Brut

VARIETALS	100% Sangiovese
VINTAGE	NV
REGION	Emilia-Romagna, Italy
TECHNICAL DATA	Alcohol 11% Residual Sugar 10 g/l
APPEARANCE	Blush color, fine mousse.
NOSE	Notes of rose petals, strawberry and wild cherry.
PALATE	The palate is rich, with lively acidity and a persistent finish.
AGEING	Re-fermentation with the Charmat method in a closed tank.
PAIRING	A gastronomic wine, it pairs well with many dishes, such as tomato bruschetta, caponata, and grilled aubergine.

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