



Paternò di Vittoria[®]



Mimi Rosè Brut

Classification:
Brut Sparkling Wine

Production area:
Comiso (RG) - Eastern Sicily

Grape varieties:
100% Frappato

Farming system of the vineyard
espalier vineyard

Vinification:
manual harvest at the right time of maturity; cold maceration with marc for 8 hours, given its sparkle in an autoclave directly from must

Ageing:
kept for 2 months in a bottle before marketing

Alcoholic content:
12%

Residual sugar:
12 g/l

Aphrometric Pressure:
5,5 atm

Colour:
rose petals with pearl highlights

Bouquet:
delicate, with floral and fruity sensations

Flavour:
fresh, fruity and persistent taste

Food accompaniments:
roasts and fish soups, roast beefs and vegetables and fresh cheeses

Serving temperature:
8°-10° C