



MADRILEONE

## SALINE ROSA

*A tribute to our territory and to the largest salt pans in Europe, fervent with life and biodiversity, where the sun and the seawater paint sunsets of rare beauty.*

SPARKLING WINE	Brut Rosé
GRAPE VARIETY	100% Nero di Troia
WINE MAKING	Refermentation of the wine in small stainless-steel tank at low temperature for the whole process that lasts about 30 days.
TOTAL ACIDITY	6 g/l
ALCOHOL	12,0% ABV
RESIDUAL SUGAR	10 g/l
PRESSURE	5 atm at 20°C
SERVICE TEMPERATURE	6-8 C°
TASTING NOTES	Pale pink color and subtle, delicate, fine-grained and persistent perlage. On the nose, floral scent of fresh and purple roses, but also a fruity note of pink grapefruit and a juicy white peach. In the mouth the soft and elegant mousse welcomes the salinity of the sea flavor combined with the crunchy fruitiness of golden apple, pear, raspberry.
FOOD PAIRING	Aperitif, Fried fish, Pizza Margherita, Crustaceans



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