



# “Twins” Vino Spumante Rosè Brut

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## *Vineyard*

Selected vineyards from the most renowned viticultural areas of Roero

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## *Grape Variety*

Red Grapes

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## *Production*

The sparkling process takes place in modern autoclaves using the Charmat method. Subsequently, it is bottled and left to rest for a brief period before being destined for sale. This way, the sparkling wine maintains all its freshness and fragrance

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## *Characteristics*

The Rosé Sparkling wine presents hints of fresh red fruit. Rosé wines are gaining increasing popularity due to their vibrant color tones, delicate and pleasant fragrances, and fresh and fruity aromas

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## *Pairings*

Ideal with appetizers and delicate fish-based dishes. It is also interestingly paired with cured meats, moderately aged cheeses, and flavorful white meats

