

PARIDE D'ANGELO

— AZIENDA AGRICOLA —

AI TEMPI MIEI

Spumante Brut Rosè

— TUTTACOCIA —



Identity

Wine style: Sparkling Wine Brut Rosé

Grape variety: 100% Montepulciano d'Abruzzo

Production area: Abruzzo, Italy

Viticulture

Training system: Guyot

Altitude: 250-350 m a.s.l.

Soil: Medium-textured, limestone-rich

Average vine age: 15-25 years

Yield per hectare: approx. 90 q/ha

Certification: Certified Organic Farming

Winemaking

Early hand harvest to preserve freshness and natural acidity.

Soft pressing with short skin contact to achieve the rosé color.

Fermentation in stainless steel at controlled temperature.

Second fermentation for 5 months in an autoclave, using the Charmat method.

Tasting Notes

Color: Bright rosé with cherry-pink reflections

Nose: Fresh and expressive, with notes of red berries, pomegranate, and delicate floral hints.

Palate: Dry, lively, and well-balanced, with fine bubbles and a refreshing finish

Food Pairings

Perfect as an aperitif, with cured meats, light fish dishes, shellfish, and Mediterranean cuisine



Certified Organic Viticulture

Alcol: 12% vol

Residual sugar: Brut

Serving temperature: 6-8 °C

