

BENAZZOLI



FEMME FATALE

Rosato spumante brut

Vineyard location: Pastrengo - eastern shore of lake Garda.

Soil: stony soil of morainic origin in a hilly area.

Grape varieties: Corvina and Rondinella

Grape harvest: hand picked with selection of the best grapes.

Vinification: soft crushing of grapes followed by short maceration on skins. Slow temperature-controlled fermentation and secondary fermentation in pressurized stainless steel tank, according to the *Charmat method*.

Ageing: 4 months in pressurized tank.

Tasting notes: a bright powder pink hue. The nose offers floral scents of peonies and rose petals, accompanied by hints of crisp morello cherries, wild strawberries and a refreshing note of mandarin zest. Fine, thick and continuous bubbles. The flavour is pleasantly invaded by a taut tanginess and juicy fruit, in which fresh citrusy sensations return once more.

Serving suggestions: a wine to open even just to enjoy it on its own, as an aperitif. However, its good acidity makes it ideal for dishes that have a certain fattiness or oiliness. Perfect with vegetable or fish tempura.

Serving temperature: 8-10°C

Closure type: cork