

ROSÉ

Franciacorta DOCG

A generous and playful aristocrat that loves to indulge in childlike reminiscence: the whites of elegant pastries, where small red fruit are blended with vanilla sticks and breadcrumbs.

Grapes: Pinot Nero 45% - Chardonnay 45% - Pinot Bianco 10%.

Yield: No more than 90 quintals/hectare.

Harvest: The three varieties are harvested by hand at various times, depending on the ripeness; Pinot Nero comes last in order to obtain a sophisticated colour and more significant fragrances.

Wine-making: Separate workings of the 3 grapes, with 18-24 hours contact with the peel for the red variety, which ferments at 25-28 °C.

Refinement: At least 36 months on the yeasts in bottle, in cold, dark cellars. Disgorged 3 months before being sold.

Colour: Blush pink that acquires coppery glints while aging.

Bouquet: Rich and full with typical fragrance of yeast, as well as wild berries and hints of vanilla.

Flavour: Harmonious, smooth, easy to drink, particularly enjoyable for delicate palates.



BACCHANAL WINE IMPORTS INC.

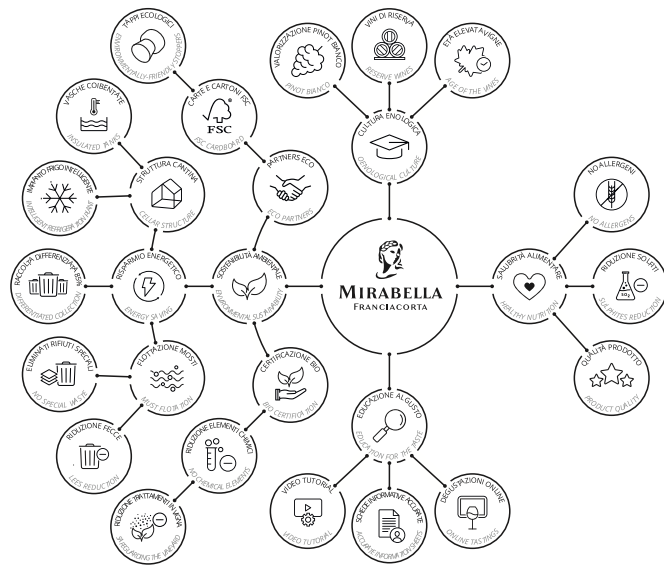
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Our every step, our every choice is the outcome of experience, passion, research and care. Like every Franciacorta, Mirabella is the utmost expression of the respect we have for our territory. This is our commitment, this is our style.



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