



# “CHARMATTO”

## CHARMAT DI LCETTO

**CHARMATTO** is the fancy name of this rosé sparkling wine.

The base is the famous native grape variety typical of our country that undergoes a direct pressing in the press lasting 6 hours. The color is characteristic with violet hues.

Alcoholic fermentation of the juice takes place at a low temperature in stainless steel tanks to preserve the varietal aromas as much as possible.

Secondary fermentation took place in autoclave according to the SHORT CHARMAT METHOD, lasting one month.

Bottled in the spring time, it brings to the glass all the aromas and pleasantness of drinking of this product, excellent for pouring and for aperitifs!!!

### TECHNICAL NOTES.

**Type of harvest:** by hand

**Format:** 0.75 L

**Alcohol content:** 13%

**Serving temperature:** 10°C

**Pairings:** this sparkling wine is ideal for aperitifs or starters. Mixed with other mixology products it consist in an excellent base for cocktails.

