



FAÏVE

Spumante Rosé Brut

Made using the bleeding wine of Merlot and Cabernet Franc from vineyards grown in Friuli. A straightforward, fresh, pleasant, delicate and persistent sparkling wine, a perfect pair for a variety of dishes: savory appetizers, red and white meat, as well as fish and vegetable soups. An ode to bliss.

variety

Merlot and Cabernet Franc from vineyards in Friuli.

vinification

Short contact between skins and must at low temperature to obtain color; first fermentation in steel tanks and second fermentation in autoclave.

type

Brut Rosé

Vintage: vintage wine

sensory notes

Delicate rose petal color; the nose is characterized by aromas of small red fruits with mineral and floral notes. The palate is pleasantly fresh and dry, with a delicately tannic pulp and persistent foam.

pairings

Cold cuts and cheeses, meat and mushroom, fish and vegetable soups. An excellent match to *parmigiana* and *vitello tonnato*.

serving temperature

6°/8° C

alcohol content

12% Vol