



L'Astore Brut

Classification: Salento IGP Spumante Rosato Brut
Organic

Variety: Susumaniello

Place of production: Cutrofiano (Grecia Salentina)

Soil type: Red soil, silty, clayey

Farming method: Guyot

Average grape yield of wine per hectare: 50-55 hl

Vinification: Inox steel and refermentation for 6 months with Charmant Martinotti method

Alcohol content: 12%

Service temperature: 6-8°C

Sensory Notes

Soft pink. Hints of rose, raspberry, mulberry and wood strawberries; citrus notes. Soft, fresh and persistent on the palate.

Matching

Excellent as an aperitif and with seafood. Also ideal throughout a meal with light first dishes and seafood main dishes.