



CASCINA
FALETTA



MARCHESA VIRGINIA

PIEMONTE DOC PINOT NERO SPUMANTE METODO CLASSICO

Obtained with the Classic Method, the "Marchesa Virginia" sparkling wine has an elegant and refined attitude but also intense and persistent. The rest on the lees for 36 months gives delicate notes of raspberry and bread crust. The perlage is subtle. The savory, fresh and harmonious flavor.

With a pinkish color with nuances of onion skin. You immediately notice a very rich foam with notes of small fruits and flowers that offer depth to the nose. In the mouth it has a decisive, scaled, very persistent freshness; ends with the bitter fragrance of blueberry skins and the freshness of its acidity.

VARIETY	100% Pinot Noir
VINEYARD DETAILS	<i>Soil:</i> Silt-clayey with limestone layers. <i>Altitude:</i> 200 mamsl <i>Exposure:</i> South
VINIFICATION	In steel at a controlled temperature, then second fermentation in the bottle.
AGING	Remuage for 36 months, then disgorgement and expedition liqueur.
COLOR	Rosé

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