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Rosé Il Ponte Spumante Dry

A sparkling wine that is elegant and refined, yet full of character: the king of the Maremma, Sangiovese, is transformed into froth, evoking the freshness and vitality of the sea that caresses the Tuscan coast.

Classification:
Rosé Sparkling Dry

Grape varieties:
Sangiovese, Aleatico.

Climate and soil:
The area is characterized by its proximity to the sea and constant intense ventilation. The clay soil, and rich in minerals, allow a good balance between structure and acidity.

Vinification:
Grapes are harvested by hand in late August and gently pressed, using only the must from the first stage of processing.

Aging:
Fermentation takes place at 16 °C. The new wine rests for about two months on the fermentation yeasts, and then is started for sparkling according to the Charmat method.

Color:
Brilliant cherry pink.

Bouquet:
Floral with hints of rose and light spice.

Palate:
Brisk, fresh and persistent with excellent taste-olfactory recalls.

Pairings:
Excellent as an aperitif, it is very versatile and pairs well with dishes with fish and vegetables, but also with savory charcuterie dishes.

Serving temperature 8°C

