

batíso

BATISO ROSE' BRUT

Crispy and dynamic, the Rosé of the Batíso line combines extraordinary red grapes with the traditional Charmat method, becoming an easily drinking wine and, if rightly matched, it can be suited to all courses.



Colour *Bright raspberry pink.*

Nose *Delicate with floral and fruity notes that remind dog rose and wild berries.*

Taste *Batíso Rosé brut is a full-bodied and intense sparkling wine, well balanced in its hints of pomegranate and fresh red berries.*

Method of production Charmat-Martinotti method.

Alcohol 11%.

Harvest First fortnight of October.

Grape Pinot Noir and Raboso.

Residual sugar 10 gr/l.

Bottle size 0,75 l.

Food matching Excellent as aperitif, it perfectly matches light and delicate courses, especially shellfish and any kind of seafood.

How to serve Serve at 4°-6°C, preferably in an ice bucket.

How to list on wine menus Rosé spumante brut, 2015, Batíso.



Batíso Agricola

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