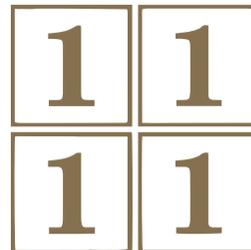


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ROSATO SPUMANTE BRUT  
CHARMAT METHOD  
SALENTO IGP



**Alcohol**

11,5% Vol.



**Serve at**

7-10° C

**Grape variety** Blend red grapes

**Production** Alto Salento

**Harvest period** Mid-September.

**Vinification** Rosé vinification, brief maceration at a temperature of 10°C. Primary fermentation occurs in stainless steel at a controlled temperature.

Secondary fermentation (sparkling process) also takes place in stainless steel.

**Aging** Stainless steel.

**Organoleptic examination** Brilliant cherry-red color with coral reflections. The nose is fresh and intense with fruity notes and light floral hints. On the palate, it is pleasant and harmonious; the fine and persistent mousse enhances the lively notes of cherry and blackberry, which continue into a long and fresh fruity aftertaste.

**Gastronomic pairings** Ideal as an aperitif and with seafood dishes in general. Versatile for any meal.

