

ROSÉ SPARKLING BRUT PONTE '68



Grape Variety: Blend of white and red grapes varieties.

Appearance & Color: Bright vivacious pink colour.

Nose: Delicate scent of wild strawberries.

Flavors: Fresh, intense and elegant.

Sparkling Method: Martinotti Method.

Food pairings: Aperitifs, fish and seafood courses, white meats.

Serving temperature: 6-8°C (42-46F).

Packaging: 0,75 lt x 6 bottles in cardboard box.



Fratelli Ponte Vini s.a.s.

Frazione Gorzano, 237/A – 14015 SAN DAMIANO D'ASTI (AT)

Tel. +39.0141.975736 – info@fratellipontevini.it

www.fratellipontevini.it