



**GAGIABLU**  
ROSELLE • MAREMMA



ROSÈ SPARKLING WINE BRUT

## AESTHETIC

|                 |                                     |
|-----------------|-------------------------------------|
| GRAPE VARIETIES | Sangiovese 100%                     |
| AREA            | Roselle, Grosseto - Maremma Toscana |
| SOIL            | Medium-textured, well-draining      |
| HARVEST PERIOD  | Mid august                          |
| ALCOHOL CONTENT | 12,5%                               |

### VINIFICATION

Harvest timing is determined based on analyses carried out on the grapes, so that they are picked before full ripeness in order to preserve their natural acidity.

The grapes are hand-harvested into small crates early in the morning and then chilled overnight in a cold room.

They are then loaded whole-cluster into the press and subjected to a quick, gentle pressing. The must obtained is immediately cooled and clarified by static settling at 3°C, then fermented in stainless steel at a controlled temperature of 15°C.

This is followed by secondary fermentation in autoclave and aging on the fine lees for 4 months.

### TASTING NOTES

Bright pale pink with a fine and persistent perlage.

On the nose, it reveals fragrant and delicate aromas of wild strawberry, raspberry, pomegranate, and cherry, accompanied by floral notes of rose and light citrus nuances.

On the palate, it is fresh, lively, and harmonious, with an elegant mousse, good sapidity, and a dry, pleasantly fruity, and persistent finish.

### SERVING SUGGESTIONS

Around 4/5 °C.

### FOOD PAIRING

Excellent as an aperitif, it pairs well with appetizers, delicate cured meats, shellfish, sushi, light pasta dishes, gourmet pizza, and white meats.