



**Type:** sparkling Rosé

**Location:** Bacedasco Basso, municipality of Vernasca (PC), Italy, 200–250 m.a.s.l.

**Grape variety:** 100% Barbera

**Vine training:** Guyot and Cordon methods

**Soil:** calcareous clay

**Sunlight:** East–West

**Harvesting:** mechanical

**ABV:** 11%

**Winemaking:** destemming, light crushing and soft pressing of the grapes; fermentation low temperature to enhance aromas and fragrances

**Refining:** in stainless steel and cement tanks for approximately three months; re-fermentation in autoclave at 18°C / 65°F

**Color:** pale pink, with violet nuances

**Aroma:** expressions of blackberry, wild berries, cherry and pear

**Taste:** delicate, fresh, slightly sapid

**Pairing:** fish starters, savory pies, omelettes, white meat

Perfect as an aperitif

**Best served at:** 12–14°C / 54–57°F