



FAUSTO ZAZZARA

ITALIA



BRUT ROSÉ METODO CLASSICO

GRAPE BLEND: TRADITIONAL RED BERRIES FROM GROWERS IN CRECCHIO WHERE THE GRAPES ARE FERMENTED.

HARVEST: BY HAND, LATE-SEPTEMBER-EARLY- OCTOBER.

WINEMAKING: SOFT CRUSHING OF THE GRAPES WITH SHORT MUST CONTACT ON THE SKINS TO ACHIEVE THE DELICATE ROSY HUE.

BOTTLE FERMENTATION: IN TOCCO DA CASAURIA, ON THE SLOPES OF MOUNT MAJELLA AND MOUNT MORRONE. THE BOTTLES ARE LAID DOWN AT A TEMPERATURE OF 12-16 °C, IN THE CANTINA DIFFUSA FAUSTO ZAZZARA CELLARS.

AGEING ON THE LEES FOR 24-60 MONTHS FOR FURTHER REFINEMENT AND SENSORY COMPLEXITY.

IN THE TRADITIONAL CLASSIC METHOD PROCESS, THE BOTTLES ARE THEN FINISHED WITH REMUAGE TO ENCOURAGE SEDIMENTATION DOWN TOWARDS THE CAP, FOLLOWED BY BOTTLENECK FREEZING AND MANUAL DISGORGEMENT. DEPENDING ON THE VINTAGE, 4-6 g/l OF LIQUEUR D'EXPÉDITION IS ADDED.

SENSORY PROFILE: A FRESH, PLEASURABLE PALATE WITH WELL-BALANCED ACIDITY AND SWEETNESS. THE VARIETAL CHARACTER IS UNMISTAKABLE, AND THE DENSE, WHITE MOUSSE SHOWS LONG, LINGERING BEAD. THE PALE PINK HUE BRINGS TO MIND PEACH BLOSSOM TINGED WITH PURPLE. THE INTENSE NOSE ECHOES WITH CURRANT AND WILD STRAWBERRY NOTES. THE COMPLEX FLAVOUR REVEALS TOUCHES OF MILDLY TART WILD BLACK CHERRY, POMEGRANATE AND RASPBERRY.

RECOMMENDED SERVING TEMPERATURE: 4 - 6 °C AND ALWAYS FROM THE ICE BUCKET.

PAIRING: MIXED FRIED FISH INCLUDING SQUID AND SMELT; TO DIE FOR WITH VASTO FISH STEW; SLOW-COOKED FISH QUAZZETTO; GRILLED ADRIATIC MACKEREL WITH SWEET ONION.

