

GRAN SALVATGE BRUT ROSÉ

MAXIMAL EXPRESION

Style of wine:

CORPINNAT - Rose Brut Vintage (1)

Appearance:

Pale terracotta colour. Abundant and fine bubbles excellently integrated.

Nose:

Very fresh aroma with redcurrant and crystallized red fruit notes.

Palate:

Fresh and creamy with elegant notes of red fruits.

Service temperature:

7-9° Celsius.

Best time for consumption:

3 years after disgorging date.

Storage conditions:

It is recommended to keep the sparkling wine inside the box in an upright position, at a temperature of 10-20°C, avoiding direct sunlight.

(1) Elaborated exclusively with wines from the same year, only when the quality of the varietal Pinot Noir is exceptional.



Premium Sparkling wine
CORPINNAT

Grape variety:

100% Pinot Noir
Own crop

Harvest:

2014

Alcohol content:

13 % vol.

Residual sugar:

5 gr/l

Total production:

1.990 bottles

Salvatge
SINCE 1943

1 bottle of 150 Cl. In individual case: 3,20 kg (39 x 11,8 x 11,8 cm) EAN code: 8424554551146

