

SALVATGE BRUT ROSÉ

ELEGANT

Wine style:
CORPINNAT – Brut Rosé

Appearance:
Pale terracotta colour. Tiny bubble.

Nose:
Aromas of red fruits with light notes of ageing.

Flavour:
Structured, very tasty and persistent.

Serving temperature:
6-9° C

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 and sudden changes in temperature.



Premium Sparkling Wine
CORPINNAT

Grape varieties:
54% Pinot Noir
46% Macabeo
Estate-grown
Harvest:
2018 - Organic
Alcohol Content:
12.5% vol.
Residual sugar:
7,6 gr/l
Production:
20.993 bottles

Salvatge
SINCE 1943

Case of 6 bottles of 75 cl: 10,3 kg (27 x 18,7 x 33 cm) EAN Code: 8424554560186

