PLOT TWIST BRUT ROSÉ

SUGGESTIVE

Style of wine: CORPINNAT - Brut Rosé

Appearance: Pale terracotta colour Tiny bubble

Nose: Aromas of red fruits and candied stone fruits (peach, apricot)

Palate: Crispy entrance. Smooth and silky finish

Service temperature: 6-9° 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.



Premium Sparkling Wine CORPINNAT

Grape varieties: 52% Pinot Noir 45% Macabeu 3% Malvasia de Sitges Estate-grown Again: 36 months Alcohol content: 12,5% vol. Residual sugar: 10,5 gr/l



Case of 6 bottles of 75 cl: 10,3 kg (27 x 18,7 x 33 cm). EAN Code: 8424554620002