

# EXTRA BRUT ROSÉ

2022 | Sparkling Wine

### **VARIETALS**

83% Barbera, 17% Sauvignon Blanc

#### AGING

Traditional champenoise method

### **PAIRINGS**

Sourdough toast with brie cheese and peach jam, Oysters Rockefeller. Perfect as an aperitif or with a chocolate-based dessert.

## **SERVING TEMPERATURE**

41 to 44 F



# **TASTING NOTES**

- Golden rose sparklling wine, with a light of salmon pink color, fine elegant bubbles.
- Notes of peaches, nectarine, golden apple, slightly floral, very similar to jasmine and bakery notes as brioche.
- Creamy peaches and bakery notes are present in this fine wine.

## **VINEYARD**

Valle de Guadalupe

#### **WINEMAKER**

Phil Gregory

