



CASA GRENGHE

San Damiano d'Asti



Brut Rosé Metodo Classico 120 mesi

Denomination: Rosé Sparkling Wine – Traditional Method

Grape Variety: 100% Nebbiolo

Production Area: Piedmont, Municipality of Benevello

Yield per Hectare: 80 quintals per hectare

Vine Age: 15–25 years

Fermentation: The grapes undergo gentle pressing and ferment in stainless steel tanks at a controlled temperature of 18 °C (64 °F), using exclusively the indigenous yeasts naturally present on the grape skins.

Aging: Secondary fermentation in bottle with 120 months on the lees

Serving Temperature: 5–8 °C (41–46 °F)

Color: Displays an elegant pale pink hue, luminous and refined. The mousse is fine and persistent, while the perlage is extremely delicate and continuous, reflecting meticulous winemaking and extended aging on the lees.

Aroma: The nose reveals a complex and remarkably refined bouquet, the result of an extraordinary 120 months of lees aging. Subtle evolved notes of Nebbiolo provide aromatic depth, balance, and exceptional elegance, with nuanced layers that recall the nobility and structure of this distinguished grape variety.

Palate: Structured and harmonious on the palate, supported by perfectly integrated freshness that gives breadth and depth to the sip. The fine, continuous bubbles lead to a long,

persistent finish where complexity and elegance achieve complete balance.

Food Pairing: Perfect with haute cuisine dishes, oysters, raw seafood, shellfish, delicate carpaccios, and refined culinary preparations.

Additional Notes: This sparkling wine represents the highest expression of patience and artisanal mastery, with 120 months “sur lie” enhancing every aromatic and structural nuance. Best served in large glasses to allow the complex bouquet to fully unfold.

Fine Wines of Monferrato