

rose'



FIEGL

Winemakers since 1782



Metodo Classico Rosé Fiegl

Denomination	Sparkling Wine Rosé Brut
Type of soil	Flysch and sandstone from the Eocene epoch
Treatment method	Certified integrated disease treatment with controlled environmental impact
Harvest period	End of August
Training system	Bilateral Guyot
Disgorging	23/07/2020
Alcohol	12,5%
Service temperature	8 - 10°C
Tasting notes	Bright copper hue thanks to a skillful maceration. It opens with notes of bread crust followed by ripe fruit. The legs are fine, numerous, and non-aggressive. It is a dry, mineral, and very drinkable sparkling wine. A wine with a strong character. It pairs well with raw shellfish, especially shrimp.

FIEGL società agricola

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