



## Alice

Explore new worlds, try new ways, look at things from another point of view, always be curious and never take anything for granted. This excites us, this characterizes our work. So this new creation in pink we could only call Alice.

Alice combines the freshness of white grapes with the fruity nuances of red grapes. The meeting between the two combines a pleasant lightness with round nuances of fruit and delicate notes of peach blossom, which are enhanced by subtle bubbles, which caress the palate and make every sip lively.

**Vinification:** Must obtained by soft pressing and subsequent fermentation in steel of the clear must at a controlled temperature

**Maturation:** in a steel container on its own yeasts and at a controlled temperature.

**Sparkling process:** in autoclave with selected yeasts at a temperature of 13 ° for about 40 days.

**Refinement:** in bottle for about 30 days

**Colour:** Soft pink

**Fragrance:** Clear aromas of red fruit: wild strawberries, raspberries, black cherries, gooseberries, peach blossoms.

**Flavour:** fresh for the soft acidity and creamy foam

**Serving temperature:** 6°-8°

**Recommended combinations:** Perfect as an aperitif or combined with light dishes such as meat or fish tartare, sushi, rice or pasta salads or vegetarian dishes.

**Longevity:** 18/24 months depending on the temperature and brightness of the storage place.

**Standard analysis:** alcohol 11% Sugars 13 g/l  
Acidity 5,5g/l

**Recommended glass**

