

COCCHI BRUT ROSÉ Piemonte DOC Pinot Noir

Description

An elegant and slightly fruity sparkling wine, aromatic and fragrant, perfect in all seasons.

Cocchi Brut Rosé is a rosé sparkling wine made with only black grapes: 100% Piedmontese Pinot Noir. The grapes are harvested by hand in small boxes in the Langhe of Asti, and quickly pressed and vinified in our cellar.

The delicate pastel pink color develops thanks to a light maceration of the whole bunches followed by a slow pressing.

Cocchi Brut Rosé is a versatile and modern sparkling wine to be enjoyed as an aperitif at sunset and throughout the meal.

Grapes

100% Pinot Noir

Vinification and sparkling wine production

The first alcoholic fermentation takes place in steel vats after the harvest and is followed by a long rest period. At the beginning of spring, the second fermentation in autoclave begins, with a 60-day second fermentation.

Cocchi Brut Rosé is a Martinotti method sparkling wine, a system invented in 1895 in the same city of Asti where Giulio Cocchi founded his company.

Tasting notes

A sparkling wine with an elegant, slow and continuous *perlage*, which creates a pleasant crown of bubbles. The delicate blush pink color with lavender nuances identifies its origin from Pinot Noir grapes. The nose is striking with its clear and fruity bouquet, with wild strawberries, white peach and light notes of white currant. Cocchi Brut Rosé is a sparkling wine well balanced on the palate between flavor and freshness, which gives a silky and full sensation. Wild strawberries, peaches and white flowers are repeated in the mouth, with citrus notes on the long finish.

