



## INGANNI EXTRA BRUT ROSÉ MILLESIMATO 2015

**Franciacorta  
D.O.C.G.**

Maturation sur lies For a minimum of 40 months.

Sizes 750 ml, 1500 ml

Alcoholic content 12,0% vol

Grape varieties Pinot Nero (100%)

### Tasting notes

**Colour** pale antique pink color, creamy foam, persistent and with an excellent perlage.

**Aroma** notes of small fresh fruit, slightly perceptible aromatic scents of vegetable such as fennel and licorice.

**Taste** full and enveloping, well balanced, excellent richness of flavour.

**Food pairing** ideal to accompany rich and tasty hors d'oeuvres of meat, cold cuts or fish. Tartare of veal or beef, rich and tasty fish, tartare of red tuna and shellfish.