



# Fantinel Rosé Spumante Brut “One & Only”

An elegant Pink sparkles finely, giving off scents of red fruits and crusty bread. This unparalleled cuvée of Pinot Noir and Chardonnay comes from a long Charmat, revealing amazing harmony and grace. A fine intense bouquet, recalling red currants, wild strawberries and raspberries and a pleasant background of crusty bread. Velvety and elegant, with good structure and pleasant persistence.



LOCATION

Region: Friuli-Venezia  
Giulia, Italia.



SOIL

Gravelly.



ESTATE

Fantinel.



VINE

Vine training: Guyot.  
Density of plants: 4,200/ha.  
Age of vines: 15 years.



WINEMAKER

Alberto Zanello.



VINIFICATION

Pinot Nero light maceration,  
fermentation at controlled temp,  
Chardonnay is added, fermentation.



VARIETALS

90% Pinot Nero,  
10% Chardonnay.



BARREL

None.



RESIDUAL SUGAR

6.9 grams per liter.



MATURATION

None.



ACIDITY

6.1 grams per liter.



VINTAGE PRODUCTION

33,333 cases.



ALCOHOL

12% by volume.



FOOD PAIRING

Aperitif, excellent with fish starters,  
and oysters.



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