



Mustilli

regina sofia sui lieviti rosato frizzante beneventano igt



Aglianico grape vinified as a rosé for this fresh sparkling wine

Denomination: Beneventano igt

Grape variety: Aglianico 100%

First year of production: 2018

Production area: municipality of Sant'Agata dei Goti, Benevento

Exposure: south/east

Altitude: 250 mt./820 ft. above sea level

Soil: calcareous, volcanic and clayey

Training system: guyot

Vine spacing: 5,000 plants/hectare

Production per hectare: 60 quintals/hectare

Vinification and aging: fermentation in temperature-controlled stainless steel vats for approximately two weeks. Refermentation in bottle with its must without disgorgement

TASTING NOTES

Color: pomegranate red and cloudy if shaken before uncorking

Aroma: intense notes of pomegranate, black and sour, strawberries, grape must, cherries and citrus accents. Enhanced by the scent of roses

Flavor: dry, fresh, soft and persistent

Suggested serving temperature: 10°C/50° F

Recommended food pairings: perfect as an appetizer with oven-baked and fried pizza. As a main course with raw fish, fried fish and codfish

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