Rose Sparkling "Calarosa" Metodo Classico Brut

Borgo Turrito · NV



REGION	Puglia
GRAPE	Nero di Troia
TYPE	Sparkling
ALCOHOL	12.5%
BOTTLE	750 ml

TASTING NOTES

Early Bird Glass – Party Time. Puglia Nero di Troia Floreal Persistent but Equilibrated

FOOD PAIRINGS

Fried zucchini blossoms, Oysters, Seafood, Carpaccio

PROFILE

Body	■■□□□
Acidity	■■■■□
Tannin	■□□□□
Fruit	■■■□□

ABOUT THE WINE

Experience the elegance of our Calarosa Spumante Metodo Classico Rosé Brut, a sparkling wine that truly embodies sophistication and style. This exquisite sparkling wine captivates at first sight with its extraordinarily clear appearance. Its beautiful salmon-rose color is enhanced by subtle bronzed reflections, creating a visual treat. The fine and persistent perlage adds a lively sparkle, teasing your senses and promising an exceptional tasting experience. On the nose, this Spumante unfolds a complex bouquet filled with delicate floral and fruity aromas. You'll notice enchanting notes of roses and hibiscus, perfectly balanced with juicy peaches and the zesty brightness of pink grapefruit. Adding to its uniqueness, the wine reveals the rare and distinctive aroma of the "annurca" apple, a traditional Italian fruit that adds a crisp and refreshing character. When you taste it, the Calarosa Rosé offers intensity and balance in every sip. The palate is elegant and harmonious, with a texture that is both refined and vibrant. Its lively acidity beautifully lifts the flavors, making the wine feel fresh and invigorating. The finish is long and persistent, leaving a memorable impression that invites you to savor each moment. This sparkling Rosé is incredibly versatile when it comes to food pairing. It shines alongside raw seafood platters, highlighting the freshness of oysters, shrimp, and scallops. It also pairs wonderfully with delicate fish or meat carpaccio, where its acidity cuts through richness and enhances subtle flavors.