

# Rosé Brut

TRADITIONAL METHOD



## MANUFACTURING

Produced from Blaufränkisch grapes.

## CHARACTERISTICS

Quality sparkling wine that's fun: Made from the best grapes using traditional bottle fermentation, it impresses with a fine, persistent mousse and a fruity, spicy scent.

**BRUT**

## SERVING SUGGESTION

serving temperature

7-8 °C

This dry sparkling wine goes well with savory, spicy food, especially with salted. From too much heat like chilli will tend to be discouraged because the carbonic acid greatly increases the sharpness. Pies and delicate bread dishes go very well with it.

## PACKAGING

Originally in a box of 6, also available as single bottles.

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