



La Valle Franciacorta

ROSE BRUT DOCG

La Valle Rosé, the poetry that celebrates an magic meeting.

The nobility and elegance of Chardonnay harmoniously wedded to the structure and power of Pinot Nero from the terraced vineyard named Roccolo: unique grapes that, vinified separately, after a brief maceration on the skins, provide an enchanting and seductive pink color, a brilliant foreshadowing of sublime pleasure. With the knowing union of these two grapes so different in character, and their long, slow aging in the cellar, La Valle has placed its seal on an extraordinary brut. Essence and personality combined in a subtle game of freshness and balance embrace the palate and delight the senses with harmonious subtleties.

La Valle Rosé is a lively explosion of fragrances and flavors, refined and elegant and simultaneously complex and rich.

Ideal for an aperitif and every dish, even important second courses; excellent with shellfish and baked fish dishes.

A unique and special companion for all romantic encounters.

LOMBARDIA

Lombardia (Lombardy) is a region situated in the north central of Italy. In the lowland the winters are frigid and the summers sultry. During autumn and winter there are dense and persistent fogs. In the hills the fogs are less frequent as well as the warm summers. In the mountain instead the climate is very rigid and milder on the lakes of prealps. The region is known particularly for its sparkling wines made in the Franciacorta and Oltrepò Pavese areas. Lombardy also produces still red, white and rosé wines made from a variety of local and international grapes including Nebbiolo wines in the Valtellina region, Trebbiano di Lugana white wines produced with the Charetto style rosé along the shores of Lake Garda.;

