

Firmina



Technical

Vintage: no vintage

Appellation: Spumante Extra Dry Rosé

Grape varieties: Merlot 50% Pinot Nero 50%

Alcohol: 11% vol

Aging: steel tanks

Bottle format: 750 ml

Type: rosé, sparkling

Recommended serving temperature:
6/8 °C

Pairing suggestions: Ideal with raw fish, blue cheeses, such as a mild Gorgonzola or light Deesert.

