

Leffimero

SPARKLING ROSÉ WINE



There's something fleeting yet precious in a glass of sparkling wine. Leffimero was born from this idea, its very nature captured in its name.

It is made from a grape variety typical of the Asti area, which finds new expression as a sparkling wine: the Charmat-method re-fermentation enhances the grapes' freshness and aromatic components, creating a well-balanced, elegant and enjoyable wine.

COLOUR

Delicate rosé colour, with a fine, creamy mousse and a fine, persistent perlage.

BOUQUET

A characteristic, delicate bouquet, with pleasant floral and mineral notes, a subtle hint of almond, and elegant notes of bread crust.

TASTE

Warm and creamy on the palate, savoury and fresh, with a pleasantly soft texture.

SERVING TEMPERATURE

Serve at a maximum temperature of 4-6 °C.

Alcohol	12,5% vol.
Sugar	1,0 g/l
Total acidity	7,0 g/l
SO ₂	120 mg/l



How to pair Leffimero sparkling rosé wine

A sparkling rosé perfect for opening any gathering, as an aperitif or paired with starters. Also enjoyable with fish dishes, meatless first courses and more delicate mains.