



TENUTA CHICCHERI

BRUT MONTPRÉ ROSÉ

It is made with a selection of 100% Pinot noir grapes. It has an antique rose colour and very fine perlage. Its aroma is fine and elegant with notes of flowers and fruit. On the palate it is fine, elegant, savoury and persistent. It is best when served at 8°-10°.



Production area	Tregnago - VR
Soil	Limestone
Vineyard altitude	500 m a.s.l.
Vine density	9000 vines per hectare
Training system	Guyot
Grapes	Pinot Noir
Harvest	End August, beginning September by hand
Pressing	Soft with whole grape
Fermentation	In stainless steel tanks at controlled temperature
Refermentation in bottle	18 months
Colour	Antique rose colour
Bouquet	Flowers, citrus fruits, small red fruit
Flavour	Fine and elegant, persistent
Serving temperature	8°-10°
Food pairing	Aperitifs, seafood, fish, white meat, risotto
Alcohol	12,5%vol
Residual sugar	3 g/l
Total acidity	7,6 g/l



MONTPRÉ

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