

DIADEMA

Champagne Rose'

AOC
FRANCE

“fresh little red fruit”

“A clear red color. This champagne has a fruity nose both clear and crisp with fresh little red fruit. The palate seduces with the purity of its fruit aromas, like biting into a strawberry. A fresh, persistent and delicate champagne. This is a remarkable rosé for dessert.”

Diadema Champagne Rosé burst with a lot of red fruit and freshness.. For having a huge round texture a part of the wines has been vinified in barrels of French oak. Of high importance to us is also the ageing of this Champagne. Before coming into the market the bottles have to stay many additional years in a cool and dark cellar for evolving those delicate aromas we love so much. The extraordinary strong aroma of woodland strawberry and that wonderful hint of citrus is brought by Pinot Noir.

Wine made from grapes under organic agriculture
ECOCERT N°10/67336 .



Champagne certifié Vin Biologique et Vin Demeter



APPELLATION:	AOC CHAMPAGNE
VINTAGE	2015
REGION:	FRANCE - Buxeuil
VARIETIES:	100% Pinot Noir
ELABORATION:	Vinification in tank and in barrels (38%)
MALOLACTIC FERMENTATION	yes
DOSAGE	5 g/L
ALCOHOL CONTENT:	12.5 % BY VOL.
SERVING TEMPERATURE:	8°-10° C

AVAILABLE LABELS: **SWAROVSKI LABEL**

AVAILABLE SIZES: 0.75 L

Food & Wine Academy Srl

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