

-enosophia



charmat metoda

Today Rose

Charmat Method

Sparkling wine made from the Frankovka variety, produced using the Charmat method with an emphasis on freshness, fruitiness, and ease of enjoyment. Controlled fermentation at low temperatures preserves the primary aromas, while aging on lees contributes to finesse and a harmonious texture.

In the glass, it stands out with its delicate pink color and lively, persistent perlage. The aroma is fruity and playful, with notes of strawberry, raspberry, and blackberry. On the palate, it is dry, fresh, and easy-drinking, with pleasant acidity and a clean finish that invites another sip.

Ideal as an aperitif or paired with light desserts – a wine that accompanies relaxed moments and the lighter rhythm of the day.

Alcohol 12.0% vol.

Residual sugar 8.7 g/l

pH 3.10

Total acidity 6.5 g/l