

VILLA PARENS GRAN ROSÉ

'PEE-NO NWAR'



Sparkling Wine | Pinot Noir | Friuli-Venezia Giulia, Italy

Gran Rosé is made from the best Pinot Noir grapes selected in a single vintage, to always interpret the exclusive character of each season in the best possible way. It is aged for over thirty-six months on the lees and is made in the dosage zero style indicating 3g per liter of sugar or less in the resulting wine. (Brut requires 12g per liter or less for comparison.) The style of this wine is also known as rosé de noirs translating to rosé wine from red grapes.

The traditional method is a unique production process where a second fermentation occurs in a sealed bottle trapping carbonation in the bottle forcing it to integrate into the liquid creating the bubbles that we all know and love. After the second fermentation is autolysis - inactive yeast cells that enrich the wine and create new flavors. The lees add savory flavors of brioche, almond skin, toasted hazelnut, or smoke. This wine pairs well with appetizers, seafood, fish, fried foods, salads, cured meats, sausages, poultry, and desserts.

The villa was built in 1860, and has a fascinating history from being German headquarters during World War II to the modern winery owned by the Puiatti family. In Latin the word parens means 'ancestors'; their wine is dedicated to those who accompany us and also when they are not with us. Villa Parens is creating new limited, refine and exclusive wines designed with simplicity and elegance to fascinate. "For the future of tradition."

FRIULI-VENEZIA

GIULIA



FLAVORS

CHERRY-RASPBERRY-CREAM-TOAST-ROSE

FRUIT



BODY



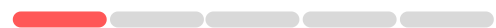
SWEETNESS



ACIDITY



TANNIN



Enjoy right
away



45°



Now - 2030