

Rosè Cuvée Extra Dry Cester Camillo

This froth is delicate, of a luminous color that doubles the tonality of rose petals and persimmon seeds. The energetic bubbles rise in persistent thin streams.

The nose picks up an expression of rich red fruits of enjoyable intensity, accompanied by fresh flora notes. Notes are distinguished in progression: nectarines, red currants, raspberries, cherries, persimmon, red apples and shades of rose and aromatic herbs.

On the palate, the mouth opens with a fruity freshness of red pulp: a crunchy bite to the taste, the succulence of prune and fresh harvested peaches. It is easy and full of fruit, and impeccably clean. The wine the follows with an opening of progressive softness in the body, where the fine bubbles intervene to stimulate the taste buds and invite the taster back for another sip.

This Rosè Cuvée is an elegant and classy aperitif, that can stretch through to accompany entrees of typical Italian salumi such as Prosciutto di Parma and Prosciutto San Daniele (also excellent when once wrapped on rock melon), tuna carpaccio, spaghetti of fresh tomatoes and basil, fresh and creamy cheeses paired with raspberry conserves.



Eddy Furlan

Sommelier

Born in 1951, he is amongst the most accredited wine experts in Italy and attended the first school of enology in Italy The Cerletti Institute. In 1980 he won the title of Best Sommelier of Italy. In '89 he was bronze medal at the World Championship of sommeliers Professionals in Paris.

From '96 to '99 he was General Secretary of the Association de la Sommellerie Internationale (A.S.I.). He was President and Vice President of A.I.S. (Italian Sommelier Association) and he is even Teacher, exam commissioner and official taster..