

DUDES SPUMANTE BRUT ROSATO



In Piedmontese dialect, **Dudes** means "12": it's our twelfth wine. In American vernacular it's a friendly way to address your friends: "Come on dudes, let's open this bottle! Cheers!"

VINEYARDS

Southeast and southwest-facing vineyards situated at hill bottoms.
Elevation: 250 metres above sea level

GRAPE VARIETY

Celebrated autochthonous Piedmontese red variety

VINIFICATION

The entire grape clusters remain in the press for several hours of cryomaceration. The grapes are soft-pressed to extract only the free-run must. Fermentation takes place in stainless steel tanks at between 15-16° C. We use the Martinotti method-also called the Charmat method (about 6 months on lees). Dudes is bottled at the end of summer.

WHEN

"Come on dudes, what are you waiting for?
Pop the cork now!"
Dudes can't wait to surprise and intrigue you.

CLASSIC PAIRING

Serve with a rich and tasty fish soup.
It brings out the best in simple antipasti and is perfect with bread and butter and salmon or mackerel.
Try it with pizza or with focaccia with lard or salami.



VINES AND SOIL

0.6 hectares: vines are 15 years of age on average on Sant'Agata marl (marl layers with silt and clay content)



HARVEST

Hand-picked between late September and early October



PRESENTATION

Available format: 0.75 l
Alcohol content 12%-13% by volume depending on the vintage
Heady aroma of fresh fruit with cherry, strawberry and raspberry notes. Floral with including the fragrance of rose. Delicate and lingering bead. Fragrant and delicate flavour, yet decisive with lightly tannic finish.



HOW

Store upright in a dark, dry place at constant temperature, below 20° C.



Serve at 6°-8° C in a narrow-bowled glass to channel the aromatic nose and develop the bead.



UNUSUAL PAIRING

With a vegetable or fish tempura.
Served cold, it is perfect with a salad of exotic fruits.
And why not try it with a sorbet?
As refreshing as it is surprising.



ADRIANO
MARCO e VITTORIO

ADRIANO MARCO E VITTORIO s.s.a. Fraz. San Rocco Seno d'Elvio 13A | Alba (CN) | Italy | ph. +39 0173 362294 | www.adrianovini.it | info@adrianovini.it

