

VANESIA

TYPE

Brut Rosé Sparkling Wine
Metodo Charmat

GRAPE VARIETY

100% Montepulciano

FIRST HARVEST

2025

VINEYARD

South exposure coast

GRAPE YEALD FOR PLANT

2 kg of grape

ANNUAL PRODUCTION

2.000 bottles

ALCOOL

12% vol

HARVEST

Manual, last week of August

FERMENTATION AND AGEING

Soft pressing of the bunches with static decantation of the must, fermentation at a controlled temperature and refinement on the lees for 3 months and sparkling wine production for 6 months.



NOTE

Our sparkling wine, fresh and elegant on the palate, balanced with fruity and floral hints accompanied by a refreshing persistence.

PAIRINGS

Ideal with aperitifs, fish dishes, shellfish but also white meats and fresh cheeses.

SERVING TEMPERATURE

11°C - in crystal glasses

CONSERVATION

A bottle always lying in the dark, in a dry place, without significant temperature changes.



CASA VINICOLA PESARESI S.S.
Via Varano 293 - 60129 Ancona (AN) - Italia



+39 338 9924325 - *Giovanni Pesaresi*
+39 333 2781610 - *Federico Pesaresi*



 pesaresirossoconero@gmail.com


www.varavignaioli.it