

# MAÏA










GARDA DOC



FROM THE BREEZES  
OF LAKE GARDA

The finest quality Italian Sparkling Wine.

## MAÏA ROSÉ ~ BRUT

-  **PRODUCTION AREA** | Area Doc Garda
-  **SOIL COMPOSITION**  
Hilly soil characterized by the presence of clay, limestone and basalt
-  **VARIETAL** | Pinot Noir
-  **HARVEST** | By hand, end of August
-  **VINIFICATION**  
In steel with subsequent fermentation in a pressurized tank using the long Charmat method
-  **PAIRING**  
Maia Rosè Brut is a fresh wine. The perfect combination is certainly the one with fish dishes. It matches perfectly with raw seafood appetizers. Thanks to the flavour pleasant and soft, with fruity notes that recall the red currant, it is ideal to accompany precious aperitifs like lobsters. Also excellent to accompany aperitifs.
-  **SERVICE TEMPERATURE** | 6-8°
-  **ALCOHOL BY VOLUME** | 12%
-  **CONTENTS** | 0,75 l