

# EXPERIENCE ITALIAN TALENTO



*Only Italy's greatest sparkling wines  
can call themselves Talento.*

*Rotari uses only the finest Chardonnay and  
Pinot Noir grapes to make Rotari's Brut Talento.*

*Secondary fermentation takes place in each  
bottle of Rotari and the wine is then aged in the  
bottle for a minimum of 24 months in order to  
give you the finest sparkling wine the Italian  
Dolomites has to offer.*

TALENTO - METODO CLASSICO



ROTARI BRUT TALENTO METODO CLASSICO

A pure, crisp and elegant sparkling wine, Rotari Brut has a delightful nose of apple, pear and floral notes.

Aged for two years, this wine is dry, full and long, making it an enjoyable pairing for pastas, seafood, white meats and soft cheeses.

Enjoy as an aperitif.