



## THE WINE BREWERS CROSS FADE VOL.1

### Rosé 2022 | Pinot Noir & Vermentino

In the stunning region of Liguria in Italy, two friends, Giovanni Campari and André Taudel, a.k.a. The Wine Brewers, are producing delightful natural wines—unfiltered and unfussy. Over two decades of beer brewing led them to explore the winemaking world, so they combined their skills and knowledge to create wines that showcase their creativity and expertise. Cross Fade Volume 1 is a Natural wine that falls somewhere between a rosé and a red. This blend is composed of two grapes: 70% Pinot Noir and 30% Vermentino. VINTAGE YEAR: 2022 VINIFICATION: The grapes were only destemmed and placed whole in steel tanks. Short carbonic maceration for 24 Hours. Soft pressing and fermentation via native yeasts in stainless steel tanks at a controlled temperature. Matured in steel tanks for six months before bottling.

#### **Tasting notes**

##### **Taste**

Its refreshing acidity is balanced by fruity flavours of black cherry and raspberry, making it a perfect choice for those who appreciate fruity yet balanced wines.