Varietal Information
Pinot Noir, Merlot, Raboso

Wine Attitude
At Ménage à Trois, we’ve been called flirtatious, but we have to tip our hats to the Italians. They’ve perfected the art of seduction—and know how to bring a gentle blush to the cheek. So, when we were craving a truly flirtatious sparkling rosé we turned to Italy. And it was amore at first sip.

Vineyard and Winemaking
Our winemakers hopped on their Vespas and set off through the rolling vineyards of Italy—to legendary Veneto in search of the perfect grapes to make a classic sparkling rosé with an Italian twist. They blended together Pinot Noir, Raboso and Merlot, and avoided malolactic fermentation to preserve the wine’s fresh, bright fruit flavors and crisp acidity. Made in a classic style, this sparkling rosé offers an abundance of natural carbonation and beautiful floral notes that would make even Casanova blush.

Tasting Notes
Surrender to the bubbly embrace of ripe raspberries, wild strawberries and delicate rose petals! A soft, delicate pink in the glass, Ménage à Trois Sparkling Rosé flirts at first blush. Tiny bubbles rise tickling your nose as they release tart cranberry aromas and fresh floral notes. On your palate, the bubbles burst, arousing your senses with deliciously balanced fruit flavors kissed by a touch of sweetness. It’s vivid and crisp with a dry, clean finish—the perfect excuse for a flirtatious encounter.

ALCOHOL: 11%
TA: 5.7 g/100ml
PH: 3.15
RS: 0.24 g/100ml