

# VINO SPUMANTE ROSÈ

## LUNE - Dry

**TYPE:** Rosé Sparkling Wine Dry

**GRAPE:** Blend between red and white grapes

**HARVEST:** Strictly handpicked and put in small containers

**VINIFICATION/SPARKLING WINEMAKING:** With soft pressing and fermentation at controlled temperature, we guarantee the transfer to the must of all the best aromatic molecules present in the grape, as well as the typical pink color. The wine-must, base for sparkling wine, is fermented in an auto-clave with the Charmat method until the desired product is obtained after a period of about 60-80 days.

### ORGANOLEPTIC FEATURES

**COLOUR:** bright pink color, with elegant and lingering perlage.

**AROMA:** Delicate hints of rose goes with fruity notes of cherry and red fruit

**TASTE:** harmonious, persistent and lively in the mouth

**SERVICE:** at 8/10° temperature and uncorking the bottle at the moment of consumption

**FOOD PAIRING:** It goes perfectly with raw shellfish and very spicy fish soups, or to try it with pizza or italian cured meats as Culatello or Mortadella. It's a wine to taste widely in any context or occasion, perfect for the aperitif or to toast at the end of meal.

**Size:** 0,75 liter 



### ANALYTICAL DATA

**ALCOHOL:** 11.5%vol

**TOTAL ACIDITY:** 5,2 g/l

**SUGAR:** 19,5 g/l

### Curiosity

The full moon of the month of June will be the last of the spring which to take the name of Strawberry Moon or Honeymoon. It takes its name as it is the time of year for the ripening of strawberries and the ideal time for weddings. Whether it's strawberry or honey, the moon will give "a touch of sweetness" to the upcoming summer. By taking the time to admire our satellite in the full moon phase, you will have the opportunity to also admire Jupiter and some of its moons. Although Jupiter's opposition occurs on the night of June 10, the entire month of the opposition is a good time to observe the planet and its four largest moons. Hence the name Lune.



**PRINCIPIO  
DI DOMINANZA**



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