

VINO SPUMANTE ROSÈ

LUNE - Dry

TYPE: Rosé Sparkling Wine Dry

GRAPE: Blend of red and white grapes

HARVEST: Strictly manual harvest 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 CHARACTERISTICS

SIGHT: Bright pink color, with elegant and lingering perlage

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

TASTE: harmonious, persistent and lively in the mouth

SERVICE: It's recommended to serve the wine at a 8/10 °C temperature and to uncork the bottle at its consumption

FOOD PAIRING: Excellent with raw shellfish and very spicy fish soups, it's also worth to try it with pizza or Italian cold cuts, such as Culatello or Mortadella. A versatile wine, suitable for all contests and occasions: perfect for aperitifs, it's also ideal for a toast at the end of a meal.

Size: 0,75 liter 



ANALYTICAL DATA

ALCOHOL: 11.5%vol

TOTAL ACIDITY: 5,2 g/l

SUGAR: 19,5 g/l

Curiosity

The June's full moon is the last one of Spring and it's called Strawberry Moon or Honeymoon. Indeed, it is that time of the year when strawberries ripe, and the ideal for weddings too. Whether it's strawberries or honey, the moon gives a hint of sweetness to the upcoming summer. By taking time to admire our satellite in the full moon phase, you will have the opportunity to admire Jupiter and some of its moons too. Despite Jupiter's opposition occurs on the night of June 10th, the entire month is the perfect moment to observe the planet and its four largest moons. Hence the name: Lune.



**PRINCIPIO
DI DOMINANZA**



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