



UGGHIANO

LUNARE PROSECCO DOC ROSE' Sparkling Extra-Dry

GRAPES:

Produced with 85/90% Glera grapes and 15/10% Pinot Nero

VINTAGE: 2020

CATEGORY:

DOC Denominazione di Origine Controllata
Sparkling Extra-Dry

VINEYARDS:

The form of cultivation is Guyot in vineyards with a good exposure to the sun. The number of vines per hectare is from 3500 to 4000.

VINIFICATION:

Rosè vinification, short maceration for 24 - 36 hours at 8 - 10 °C. First fermentation occurs inside steel vats at controlled temperature, where selected yeasts are added. The wine becomes bubbly inside low-temperature pressure tanks.

ANALYSIS RESULTS:

Alcohol content: 11.50% vol.

CHARACTERISTICS:

Bubbles: fine and persistent *perlage*;

Colour: Beautiful pink reminding the colour of peach blossom and the rose;

Aroma: intense, fruity complex and reminding the scent of flowers and fruits like peach, raspberry and ripe passion fruit;

Flavour: It has a pleasantly acidity, fresh flavour. Full-bodied, it has a pleasant and harmonious taste.

SERVING SUGGESTIONS:

Excellent as aperitif and served with fried vegetables, sea food salad and fish courses in general.

SERVING TEMPERATURE: Serve at 6°-8°C.

