



LA LUNA[®] DEL CASALE

Azienda Agricola Bio

rosè brut

I.G.P.

Lazio Spumante
millesimato rosé

Production area:	Lanuvio
Grapes:	Sangiovese, Montepulciano
Stump density/ha:	4,200
Soil type:	Clayey, sandy
Altitude:	180 m s.l.m.
Vineyard exhibition:	S-O
Residual sugar:	8

In rosé brut sparkling wine the symphony of perfumes of a spring day. Freshness and finesse blend with the remarkable taste structure.

Organoleptic examination

Look:	Clear and clean
Color:	Cerasuolo Pink
Perlage:	Fine, Lively, Persistent
Perfume:	Aromas of rose and citrus, grapefruit and orange in particular. Hints of yeast and bread crust.
Taste:	Wine of great charm. Equipped with good acidity and a savory and persistent finish.
Pairings:	It goes well with crustaceans and in general with all fish-based appetizers. Excellent as an aperitif.

Production:

Harvest by hand in perforated boxes of KG 15 cad.
Destemming and soft pressing.
Addition of selected yeasts.
Thermocontrolled alcoholic fermentation in the presence of skins for 12 hours.
Unscrewing and soft pressing of marcs.
Completion of alcoholic fermentation "in white".
Cold tartaric stabilization in December.
Fermentation in autoclave and permanence on fermentation lees for about 5 months.
Stabilization and bottling in May after the harvest.

