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Bacio della Luna

Cuvée Rosé Brut

Vinification

The whole white grapes are softly pressed. The resulting must, after an initial racking, is transferred to temperature-controlled tanks, where it is stored until it is used for sparkling wine production. The red grapes, on the other hand, after crushing, are sent to vinifiers for a short maceration. This process enhancing the aromatic profile. The white must is then blended with a small percentage of red wine and enriched with selected yeasts. The resulting cuvée is transferred to special tanks for fermentation preserving and enhancing the typical aromas of the harvest. Once the desired alcohol content and sugar level are reached, fermentation is halted through refrigeration. After an aging period on the lees the sparkling wine is ready for bottling.

Description

Very fresh and well-balanced, it stands out for its delicate pale pink color and fine, persistent perlage. It features a fruity aroma with subtle hints of violet. On the palate, it is fresh and effervescent, with good body and the right touch of savoriness.

Food Pairings

Ideal with appetizers, first courses, and mild-flavored cheeses.

Glera, Pinot Nero	**Veneto, Friuli Venezia Giulia**	**8-10 °C**	**Alcol: 11%** **Zuccheri: 11 g/l**