



UGGHIANO

LUNARE PROSECCO ROSÉ 2020

BLEND

85% Glera, 15% Pinot Nero

REGION

Veneto

APPELLATION

DOC

| ALC. | RS | pH | TA |
|--------|---------|------|--------|
| 11.50% | 14.5g/L | 3.18 | 5.9g/L |

WINEMAKING

Glera and Pinot Nero fruit is harvested from Guyot trellised vineyards with good sun exposure. The juice is left on the skins for a short maceration period of 24 - 36 hours at 8 - 10 °C before primary fermentation commences through inoculation. The wine is then racked into low-temperature pressure tanks for secondary fermentation.

AGING

The finished wine is bottled immediately to retain freshness.

STORAGE TEMPERATURE

15-18°C / 59-63°F

SERVING TEMPERATURE

6-8°C / 42-46°F

FOOD PAIRING

Excellent as an aperitif or served with fried vegetables, seafood and salads.

WINEMAKER'S TASTING NOTES

A fine and persistent "perlage" (mousse). The color is a beautiful pink, resembling peach blossoms and roses. Intense and complex aromatics are both floral and fruity with hints of peach, raspberry and ripe passion fruit. The palate is full-bodied with fresh acidity and an exciting finish.

