



# UGGHIANO

## LUNARE PROSECCO ROSÉ 2023

### BLEND

90% Glera, 10% 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.

