

# ALALUNGA

Vino Spumante di Qualità Sannio  
Denominazione di Origine Controllata



## Grape Varieties:

Produced from the vinification without maceration of the native grape varieties of the Sannio, Aglianico and Falanghina, scrupulously selected and harvested by hand to preserve intact the skins and hence exploit to the full the organoleptic characteristics, acidity and fragrance of the grape varieties.

## Tasting notes:

Cristal clear and straw-yellow in color with a fine persistent perlage. On the nose, it is elegant with notes of white flowers and citrus fruit, enriched with a final delicate overtone of crusty bread. On the palate, it is creamy, pleasantly fresh and tasty, cleaning the mouth and stimulating salivation, ready for a new sip.

## Sparkling wine production technique:

Long Charmat method, where the prise de mousse is carried out at a low temperature (12-18°C) and the wine rests on the fine lees and yeasts for over nine months. This is followed by a brief maturing period in the bottle. The residual sugar is circa 4 - 6g/l.

## Food pairings:

Ideal as an aperitif, with seafood crudité, fried fish and fatty fish.

## Serving temperature:

Serve at 6°/8°C.