

Sparkling wines

## ALALUNGA ROSATO

### Vino spumante Brut

### Denominazione di Origine Controllata

### Sannio Aglianico Rosato

#### Grape variety and vinification:

Produced from the Aglianico native grape variety, scrupulously selected, and harvested by hand to keep the skins intact and hence exploit to the full the organoleptic characteristics, acidity and fragrance of the grape variety. The grapes are harvested before their technological and phenolic maturation to obtain the characteristics indicated below. The Aglianico grapes are vinified at a low temperature, with a very brief maceration on the skins.

#### Tasting Notes:

Blush pink in color, evanescent foam with fine and persistent perlage. On the nose it is elegant with floral hints of rose and fruity overtones of cherry, blueberry, and blackcurrant, accompanied by a light vegetal scent reminiscent of muscat. On the palate, it is pleasantly acidic, sapid and persistent, with a modest astringency; these characteristics are expressed and completed in the fruity taste of pomegranate.

#### Sparkling wine production technique:

Short Charmat method where the prise de mousse is carried out at a low temperature and the wine rests on the fine lees before bottling. This is followed by a brief maturing period in the bottle.

#### Food pairings:

Ideal as an aperitif, with seafood crudité, various appetizers, seafood salad and shellfish, pasta with tomato sauce or seafood, fish dishes (fried, boiled and soups in particular), white meat and fresh cheeses.

#### Serving Temperature:

Serve at 6°/8°C.



PRODUCT							
CODE	FULL PRODUCT NAME	ALC./VOL%	BOT. SIZE	BOTTLE HEIGHT(cm)	BOT. DIAMETER(cm)	WEIGHT(kg)	BAR CODE
	VINO SPUMANTE DI QUALITÀ SANNIO DOC	12°	75 cl	31	9	1,40	
CARTON (VERTICAL BOTTLE)				PALLET 80X120			
N. OF BOTTLES	BAR CODE	CASE SIZE (LxWxH) cm	WEIGHT(kg)	CONFIGURATION		HEIGHT (cm)	
6		25X17X31	8,5	9 LAYERS OF 11 CASES		165	