


LUNGAROTTI

BRUT ROSE'

Vino Spumante Metodo Classico

TENUTA DI TORGIANO



Type of wine: Brut Rosé spumante dosé, classical method

Grape varieties: Pinot Grigio and Sangiovese harvested late August to early September; pruning: spurred cordon; yield 8 tonnes/hectare

Vinification: this classical method is medium-to-long in duration with 18 months of bottle fermentation and remuage for 45 days; the wine then remains one month neck-down before disgorgement, with a further 2 months aging before release

Colour: clear, brilliant onion-skin colour, persistent perlage with extremely fine bubbles

Bouquet: mellow and fragrant, the first notes have hints of bread crust, wisteria and rose, followed by a delicate scent of hazelnut and menthol, as well as a touch of citrus-fruit peel on the finish

Flavour: vibrant freshness and a decisive almond-like tone, with delicate and long-lasting effervescence; as it progresses, flavour becomes enveloping with a light mineral touch on the palate

Consumption: preferably consumed fresh but can also keep for a few years in bottle. Serve at 8°-10°C (46-50°F)

Alcohol by volume: 12.5%

Food affinities: very fine pink bubbles for a fashionable aperitif or for continuing throughout the meal. Perfect with smoked salmon, beef carpaccio, foie-gras, appetizers, aged charcuterie, sushi, sashimi and tempura

Format: 750ml; 1500 ml

Bottles produced: 10,000