

**PROVENIENCE**

Terlano, Salorno - Pochi

SOIL CHARACTER

porphyry, limestone

CUVÉE BLEND

80% Chardonnay, 20% Pinot Noir

WINE-MAKINGPinot Noir made as white wine,
Chardonnay 100 % in barriques**HARVEST**

2014, 2013

STORAGE TIME

60 months

AGING POTENTIAL

7 years after the Disgorging

IDEAL SERVICE TEMPERATURE

6 - 8 °C

FIRST IMPRESSION

A lovely, lively perlage is matched by an extravagant and complex bouquet. In the mouth, the ARUNDA Cuvée Marianna immediately shows its tendency toward fullness and substance. As a result of its freshness, its luxuriant juiciness, and its tastiness, it is an extraordinary product at every phase including its long-lasting and opulent finish that is characteristic of the great sparkling wines.

GASTRONOMIC RECOMMENDATION

Seabream with rosemary potatoes, artichokes and tomatos
Bean salad with pine nuts, apples and prosciutto ham
Tiger prawns grilled, with eggplants and mango

ANALYTICAL DATA

Alcohol	13,0 % Vol
Total acidity	6,0 gr/l
Dry extract	20,7 gr/l
Dosage	4,0 g/l



* The percentages of Pinot Noir can vary according the year and the availability