

**PROVENIENCE**

Montagna

SOIL CHARACTER

limestone, rubble

CUVÉE BLEND

100% Pinot Noir

WINE-MAKING

Saignet, short contact with the grape-skin

HARVEST

2017

STORAGE TIME

24 - 30 months

AGING POTENTIAL

3 years after the Disgorging

IDEAL SERVICE TEMPERATURE

6 - 8 °C

FIRST IMPRESSION

The ARUNDA Excellor it's an extremely pleasant and expressive rosé sparkling wine and has lovely brilliant and shimmering tones that reflect the spectrum of onion colors up to the ruby red of Pinot Noir. With its fine perlage it is full-bodied and lively in the glass.

GASTRONOMIC RECOMMENDATION

Tuna tartar with pineapple and avocado

Penne with mint sausages, lemon and oregano

Smoked beef filet with vanilla and parmesan cheese, with apple and cellery

ANALYTICAL DATA

Alcohol 12,5 % Vol

Total acidity 6,0 gr/l

Dry extract 20,0 gr/l

Dosage 5,0 g/l

