

**PROVENIENCE**

Terlano, Appiano - Cornaiano, Salorno - Pochi

SOIL CHARACTER

loam, morraine

CUVÉE BLEND

50% Pinot Blanc, 50% Pinot Noir

WINE-MAKING

made as white-, rosé and red wine

HARVEST

2017, 2016

STORAGE TIME

24 - 30 months

AGING POTENTIAL

2 years after the Disgorging

IDEAL SERVICE TEMPERATURE

6 - 8 °C

FIRST IMPRESSION

With its extremely rich and long-lasting perlage, its full salmon color and its brilliance and sparkle, ARUNDA Rosé is balanced and pleasant to drink. This extremely elegant and uncomplicated sparkling wine is an outstanding product that is also particularly suitable in the summertime.

GASTRONOMIC RECOMMENDATION

veal filet with balsamico apples and parmesan cheese

Gazpacho "ARUNDA Rosé" with lemonzest and tomatoes

Spaghetti "meets Lorely italian" with tomatoes, peperoncino and anchovis

ANALYTICAL DATA

Alcohol 12,5 % Vol

Total acidity 6,0 gr/l

Dry extract 20,0 gr/l

Dosage 8,0 g/l

