

**PROVENIENCE**

Terlano, Appiano - Cornaiano, Salorno

**SOIL CHARACTER**

loam, moraine

**CUVÉE BLEND**

50% Pinot Blanc, 50% Pinot Noir

**WINE-MAKING**

made as white-, rosé and red wine

**HARVEST**

2013, 2012

**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 13,0 % Vol

Total acidity 6,0 gr/l

Dry extract 20,0 gr/l

Dosage 8,0 g/l

