

Lunae Bosoni

Spumante di Qualita' N°1. Rosé



The name N.1 refers to the first number, indivisible and unique: it is a distinct wine from a region like Liguria that is not commonly associated with sparkling wines, and made with local varietals not usually used in sparkling wines.

As a Spumante Brut di Qualita', N.1 Rose' is vinified using the "long" Charmat method which requires a total of 6 months of refinement between autoclave and bottle (regular Spumante Brut only requires 1 month refinement).

Grape varieties : 50% Vermentino Nero, 50% Ciliegiolo

Altitude : 150m - 200m ASL

Soil : Pebbly, rich in texture

Alcohol : 11.5%

Residual Sugar : 8 gr/l

Tasting notes :

A delicate pink with subtle hints of cherry skin, distinguished by fragrant floral aromas, notes of red fruits and citrus. Refined bubbles, fresh and harmonious on the palate, where the fruity notes and a pleasant finish emerge with great freshness and minerality. Enjoy well chilled as an aperitif, and also with seafood dishes, sushi and shellfish.

