

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 varieties 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% Ciliegiole

Altitude 150m - 200m ASL

Soil Pebbly, rich in texture

Alcohol 11.5%

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.



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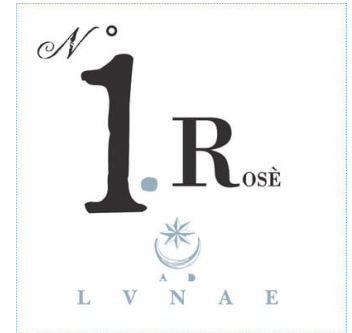
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