

Rosé SPUMANTE


LAURI
AZIENDA VINICOLA



AREA OF PRODUCTION

Select vineyards located near the village of Loreto Aprutino in the Montepulciano d'Abruzzo area.

GRAPE VARIETIES

Montepulciano d'Abruzzo (100%).

SOIL

Stony, calcareous, well structured and drained. Altitude: 300 meters above sea level.

VINIFICATION

Following a selective hand harvest in early October, the subsequently crushed grapes undergo the first traditional temperature controlled fermentation with a brief skin maceration for 12 hours in stainless steel to reap the best perfumes with limited tannin and color extraction. The second fermentation takes place at low temperatures in small stainless steel containers.

FLAVORS

Brilliant light ruby red color. Raspberry, blackberry cherry and red fruit with a fine perlage. The refreshing pallet bursts with complex flavors of red fruits.

TOTAL PRODUCTION 30.000 bottles

Seductive and vibrant, this festive Pink Italian sparkle is a symbol of pleasure, beauty and sumptuous parties. Our sparkling rosé wine is born in select vineyards on steep hillsides bringing forth elegance and freshness. Best enjoyed when served chilled with trout mousse, seared scallops, fried calamari or blinis with crème fraiche and caviar.

