

LUISA SPUMANTE EXTRA DRY

CHARACTERISTICS

A crisp, summery rosé with an alluring ruby hue and refreshing floral aromas with an unusual hint of cherry. It is contained in a special eye-catching white glass bottle to show off its exceptional pearly colour to the full. Its vibrant colour and fruity nose give it an original and highly distinctive character. This rosé is enviably versatile with food, allowing extremely balanced and interesting pairings. Indeed, when a white wine is not enough for a food and a red is simply too much, the answer is often a rosé.

PROFILE CONTENTS

grape varieties	Merlot
appellation	Indicazione Geografica Tipica (IGT)
year of planting	2004/2007
soil	gravelly clay/sand and silt
vine spacing	1.00 x 2.80 m
pruning	free cordon
yield/hectare	14 t
alcohol content	11.00 vol.%
residual sugar	18 g/l
acidity	5.60 g/l
ph	3.30
pressure	5 bar

VINIFICATION

After harvesting and the addition of yeasts, the Merlot grapes are drawn off (after lifting the cap of grape solids the clear must is extracted from the entire mass to achieve a greater concentration of skins in the remaining wine); consequently only part of the red colour remains in the extracted must, ensuring the desired hue of the final product. Fermentation takes place at a controlled temperature of 14°C and is followed by racking, light clarification to stabilise the proteins and subsequent filtration. Bottling is performed after second fermentation in steel pressure tanks (autoclaves), where the internal pressure increases for a month to around 5 atm until fermentation is complete. The wine is then clarified before final filtration.

BOTTLE TECHNICAL INFO

cl. 75 | natural cork



ONLINE DATA SHEET



BOTTLE EAN CODE



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BOX ITF CODE



18032535560277



fine wines since 1427
only organic wines since 1987
only vegetarian and vegan wines since 2007
no added sulphites wines since 2009
resistant varieties since 2015

experience matters



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