

CLÂR DELUNE

PROSECCO DOC ROSÉ MILLESIMATO BRUT NATURE



GRAPE VARIETIES

87% Glera & 13% Pinot Noir

PRODUCTION AREA

Prosecco Doc in Friuli - Venezia Giulia

SOIL TYPE

Floodplain, stony

TRAINING SYSTEM

Glera: Capuchin (twice rammed);
Pinot Nero: guyot

PLANTING DENSITY

High

HARVEST PERIOD

Glera: in mid-September
Pinot Noir: in early September

RELEASE

Beginning of spring

ALCOHOL CONTENT

12% vol

RESIDUAL SUGAR

<3 g/lit

TOTAL ACIDITY

5,7 g/ lit

SERVING TEMPERATURE

6 - 8° C

RECOMMENDED GLASS

Chalice for sparkling wines

AGEING POTENTIAL

Two years

FORMAT (ml)

750

VINIFICATION

The Pinot Noir ferments with the skins for about 15 days at controlled temperatures of 23-24 °C. Whereas the Glera grapes are processed in a white wine-making process under controlled temperature, using a selection of autochthonous yeasts. Once the cuvée has been created, mousing and aging takes place on fine lees for about 120 days under controlled temperatures. Charmat Method.

ORGANOLEPTIC CHART

The distinct red of the Pinot Noir is softened by the white of the Glera, creating a delicate and subtle shade. The perlage shows a multitude of fine and persistent bubbles. The typical prosecco bouquet blends with delicate scents of wild strawberry and raspberry of the Pinot Noir. It is soft and full-flavored boosting a fresh aroma of violets and berries.

FOOD PAIRING

An excellent aperitif, which pairs well with appetizers, gourmet finger foods and delicious seafood.