

Luretta

On Attend les Invités



Rosé Sparkling Wine

Spumante Metodo Classico Brut

grape varieties pinot noir

soil marl

Cultivation

vineyard planted in 1998

training method single spurred cordon

plants per hectare 5000

yield per hectare 6000 Kg

Wine-making process

metodo classico

selected yeasts

fermentation time 24 days

containers 100% stainless steel

refining process on yeasts 24 months

Notes

colour rosé

scent red fruits

taste savoury

suitable with starters, crustaceans, oysters,

roasted white meat

Producer's notes

Wine produced following the Rosé de Saignée school at its best. Rich in pulp and rind flavours that yield a pleasant and structured balance.