



LA TORRE

Chiarodiluna

**Spumante Rosè Metodo Classico
Dosaggio Zero**

Rosé sparkling wine of great freshness, striking for the balance between the aromas of bread yeast of its classic method of production and the young fruit of Gropello and the remaining grape.

GRAPES:

Gropello Gentile (60%), Marzemino (20%), Barbera (10%), Sangiovese (10%)

WINE-GROWING AREA:

Mocasina

SOIL:

Moraine

ALTITUDE:

210 mt .a.s.l.

AGING:

Minimum 24 months on the lees.

Technical notes:

Bright rosé with amber reflections.

Primary aromas of berries, strawberries, blueberries, a light note of bread yeast.

Fine and balanced perlage.

Pairings:

Ideal sparkling wine for an aperitif or with a meal, it pairs perfectly with lake fish and white meats. Also excellent with vegetarian dishes and fruit salads.

Alcohol: 13% vol

Serving temperature: 6-8° C



La Torre Azienda Agricola

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