

LaLuca

Sparkling Rosé

Varietals:

90% Glera, 10% Merlot

Tasting Notes:

Salmon in color, with a bright pink core. Aromas of strawberries, cranberry, hibiscus and freshly baked bread are intertwined with a bouquet of citrus and sweet spice. This refreshing, well-balanced, light, crisp and juicy sparkling rosé has bright acidity and a clean, off-dry finish. Serve before or after dinner, and alongside fried calamari, vegetable fritto misto, or salty cheeses. Drink immediately and over the next 12 months.

Vineyards:

Region: Treviso, Veneto, Italy
Vineyard Name: LaLuca
Year Planted: 1999
Training Method: Spurred cordon
Planting Density: 4,000 vines/hectare
Soil Composition: Limestone, clay, marl and marine sandstone with mineral deposits.
Elevation: 240-300 meters
Exposure: South/Southeastern

Winemaking:

Harvest: Delicately machine harvested throughout September
Fermentation: This Charmat method cuvée is blended from a Glera-based white wine and a rosé wine made from Merlot. Secondary fermentation takes place over the course of 1 month in stainless steel tanks at a controlled temperature of 15°C. Once the desired pressure has been met, the wine is blast-chilled to stop fermentation and encourage settling. After a brief rest on the lees, bottling occurs and the product is shipped for maximum freshness.

Technical Data:

Alcohol: 11.0%
pH: 3.20
Residual Sugar: 15.0 grams/liter
Acidity: 5.2 grams/liter
Pressure: 4.9 bars

Production:

Total cases: 4,000



IMPORTER
OF THE YEAR
2014

WINE ENTHUSIAST
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