



# LA MERIDIANA

## L'EDEN

Typical summer bright pink rosè sparkling wine, with red fruits scents.

Excellent as an appetizer, it has a wide range of combinations with fish, sushi, shellfish, white meat, cold meat and salami.



### TECHNICAL DETAIL

WINE: Spumante Brut

GRAPES BLEND: Gropello - Barbera - Sangiovese

GRAPES PRODUCTION PER HECTARE: 10 ton

PLANTING DENSITY: 4000 vines/ha

PLANTING SYSTEM: Guyot espalier

EXPOSURE: South-East, 180 metres above sea level

SOIL TYPE: morainic, medium mixture, loose, good drainage, grassy

GRAPES MANGEMENT: manual defoliation and thinning

WINE-MAKING TECHNIQUE: short maceration, fermentation with controlled-temperature selected yeasts, aging and refinement in stainless steel

### ORGANOLEPTIC CHARACTERISTICS:

COLOUR: soft pink

BOUQUET: intense, clear, floral, fine

FLAVOUR: pleasant intensity, sharp, fruity and rich in typical salinity

BODY: delicate

PERSISTENCE: medium

ALCOHOL : 12%

RESIDUAL SUGAR : dry

TOTAL ACIDITY: 6,50

PAIRING : excellent as an aperitif and with starters

SERVING TEMPERATURE: 8/10 degrees