



# Vineyards of Italy

BRUNOLAFON  
wine selection

## Italy, Val Di Luna, Cedrone Brut Sparling rosé, Effervescent Brut Rosé

Cedrone Brut Sparling rosé, Italy



Val di Luna stands for excellent quality wines from the heart of Piedmont, the traditional wine growing region of Monferrato. When it comes to production, V.D.L. make only 3,000 bottles of each wine per year. It's not about quantity, but about class. Luigi Carlini, V.D.L. producer, wanted to make his grandfather Antonio's dream come true: produce wines that are honest yet complex.

### PRESENTATION

The story of our Cedrone Brut starts before the harvest with the selection of the grapes, done with care and attention, in order to have the best quality grapes, perfectly and properly ripe with a correct and not excessive richness of sugar.

### LOCATION

Nizza Monferrato (Piemonte)

### TERROIR

Clay and limestone

### IN THE VINEYARD

Elevation : 250 m

Average Vineyard age : 30 years

### WINEMAKING

The grapes, handpicked in small cases, are softly pressed to get 50% of "first juice" from the starting quantity Vinification: After natural decanting, the "first juice" is fermented at temperature controlled in small oak barrels, for a period of three months. This period is followed by the most important process to make this wine. Cedrone Brut, already brilliant and stable, with addition of sugar and selected yeasts, is now bottled, sealed with a special cork and fermented for second time in conditioned dark environment with a temperature between 15°-18° C.

### AGEING

Classic Method or Champenoise: after the first 3 months fermentation in small oak barrels, the wine is refermented in the bottle for 24 months for the first degorgement. After this another two "degorgement" (36 and 48 months) After 24 months the process of degorgement begins and the final stage in production is to remove the death yeasts from the bottle, to apply the traditional mushroom cork.

Bottles ageing: 48 months

Total acidity : 5.79G/L

Residual sugar : 9.02 g/L

### VARIETAL

Barbera 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

12°C/54°F

1/2



### Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



B1V9UE

### AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

### TASTING

Bouquet : complex bouquet, bread crust scents, and pleasant fruity notes, all blended together in a perfect harmony. It has a sapid taste with pleasant vanilla note on final, a great structure and long last finish

Palate: dry, savory, fruity with aromas of dried figs and a great finish elegance. Aromas of sliced apples and pears with bread crust and almonds. Medium- to full-bodied with creamy texture and fine bubbles. Crunchy and vibrant with a flavourful finish

### FOOD PAIRINGS

Because of its complexity, it's great as an aperitif but we believe it really pairs well everyday meal

