

D'Alesio SCIARR

cl 75

Sciarrosè

Name | Brut Rosé Sparkling wine
produced from Montepulciano grapes

Grapes | Montepulciano d'Abruzzo 100%

Location | Città Sant'Angelo, Abruzzo,
Italy

Altitude | 300 meters a.s.l.

Aspect | SE/SW

Soil | Clayey medium texture

Training and pruning systems | Abruzzo
pergola and rows

Average plant age | 15 years

Yield per hectare | 90 hl/hectare

Harvest time | September

Harvest | manually operated, with
meticulous selection of grapes.

Vinification | in white with soft pressing
of the grapes and fermentation at
controlled temperature. The sparkling
wine is made with the Martinotti
(Charmat) method and rests on the lees
for about 50 days.

Aging | in the bottle for at least 3
months.



12% vol.



4°-6°C



SCIARR
Brut rosé

Tasting notes



Delicate antique pink



Crystal clear



Quite intense, quite complex,
flowery and fruity



Cherry and strawberry, with a
slight balsamic note in the finish
with hints of anise, notes of
underbrush (mushrooms and
humus) and a herbaceous vein



Aperitifs, seafood appetizers,
white meat entrees, main
courses with fish and meat
sauces.

ARROSE
SCIARR