



CHIAROSCURO

1991

# CHIAROSCURO

/ Technical datasheet

## **Sparkling Rosé Wine**

Organic Wine

**Grapes:** Cabernet Sauvignon

**Planting year:** 2005

**Yield per hectare:** 30 q

**Harvest:** by hand, in crates

**Type of soil:** calcareous-clayey

**Altitude:** 300 m a.s.l.

**Location:** hills on the northern border of Val di Chiana **Exposure:**  
south-west

Spontaneous fermentation with native yeasts Unfiltered and unclarified wine

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## / Description

Chiaroscuro is the newest addition to the Tunia winery.

This sparkling rosé is made through bottle refermentation without disgorgement, leaving a natural sediment at the bottom.

The grapes are 100% Cabernet Sauvignon, harvested at the end of September and **fermented without maceration**.

A portion of the grapes is dried in the cellar until February, when everything is pressed to obtain the must for the **second fermentation**.

In May, the still **wine is bottled together with the dried must**, and we wait for the yeasts to start working again.

The result is a **fresh, lively, and carefree wine**, yet also caressing and enveloping.

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/ Degustazione e Abbinamenti



Chiaroscuro should be drunk cold, between 8° and 10°



It has a rather **intense pink color**, with amber reflections. In fact, Cabernet, even when pressed directly, releases a good dose of color. Given the presence of yeasts in the bottle, the wine **is not clear**, it almost seems like a beer



The scent that is perceived, overbearing, is that of fresh fruit: a strange mix of **cherry** and **apricot!**



In the mouth, the **light perlage** makes this "fruit juice" really pleasant to drink. The **sweet** and **soft** finish fills the mouth and its **nice acidity** immediately calls for another sip



Chiaroscuro is perfect as an **aperitif!**  
In **summer** it goes down with pleasure, in **winter** it makes you think of summer