



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

CHIAROSCURO

/ 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.

CHIAROSCURO

/ 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