



MARINÉ ROSÈ

PINOT NOIR
CHAMPAGNE METHOD – 36 MONTHS
EXTRA BRUT

Strongly desired by Marina, wife of Sandro, to whom the name is dedicated, *Mariné Rosè* is a sparkling wine produced with only Pinot Noir grapes.

The term *Mariné* also describes the "marinade" to which the wine is subjected, through maceration, which gives it its unique aroma.

It shows an antique pink color, in romantic nuances, with topaz-coppery reflections.

It has good structure and the right balance between acidity and flavor.

It has character, charm, and a creamy, fresh drink.

It is a wine to believe in: a bet won by Marina, this wine that is perfected by maturing over time, releasing its strong and genuine spirit.

VINIFICATION & AGEING

The grapes, harvested manually in box, after destemming have a contact with the skins for 24 hours.

Then is made a light pressing and the resulting mash ferments in steel tanks. In late spring, the wine is bottled with the classic draft that then requires refermentation in the bottle.

The aging is in contact with yeast for at least 36 months.

After degorgement the bottles rest in the cellar for 5/6 months before sale.

DESCRIPTION

It has a shiny antique-copper color and a fine and persistent perlage.

On the nose an explosion of scents, ranging from the crust of fragrant bread to the thousand declinations of honey: wildflower, acacia and beeswax. Floral sensations of rose petal, young violet, dog rose and dandelion; fruity notes of ripe citrus, blood orange and Mandarin.

Spices aromas of cinnamon, nutmeg and pink pepper, hints of barley candy and face powder.

The mouthfeel is enveloping and creamy, well balanced between soft and fresh/savory notes, supported by the structure and vigor of Pinot Noir.

Serve at 4/6 ° C.

FOOD PAIRING

First courses based on fish and shellfish, seafood "in guazzetto", cold cuts and cheeses.

Try tagliolino with mussels and clams sauce, flavored with saffron.

STATISTIC OF THE VINEYARD

Area: Roncà - Monte Calvarina, Verona

Grape: 100% Pinot Noir

Soil: volcanic

ASL: 580 meters

Exposure: south

Area Under Vines: 1.5 H.a

Vineyard age: 20 years

Density: 6000 vines per H.a

STATISTIC OF VINIFICATION

Yield per Hectar: 70 q.li

Acidity: 5,80

pH: 3.20

Sugars: 2,50 g/l

Sulphites: 80 mg/l

Alcohol: 12,5% vol.

Production: 6600 bt

Fermentation Container: steel

Second Fermentation: 36 months on its yeasts

Longevity: 7 years