



MARINÉ ROSÈ

CHAMPAGNE METHOD

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

The grapes are manually collected by small crates during the first week of September.

After destemming, the must remains in contact with the skins for 24 hours.

Then, after a light-pressing, the resulting mash ferments in steel tanks.

In late spring, the wine is bottled with the classic draft, that requires the refermentation and aging in bottle on its lees for at least 30 months.

After dégorgement 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, rosehip 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 the vigor of Pinot Noir.

Serving Temperature: 4/6 °C

Longevity: 7 years

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

FOOD PAIRING

- . Red Shrimp from Mazara on Burratina di Andria
- . Lobster in Bellavista
- . Seafood in Guazzetto
- . Fettuccine with Shellfish Sauce
- . Tagliolino Mussels and Clams flavoured with Saffron
- . Selection of Cold Cuts and Cheeses