



Mariné Rosé

Metodo Classico - 100% Pinot Nero
Dosaggio Zero

Vinification

Manual harvesting by small crates during the first week of September.. Destemming, cold skin maceration (5-7 °C) in closed press for over 24 hours and soft pressing in low temperature, in nitrogen saturation. Before fermentation, the must is decanted. After fermentation, the noble lees are preserved by performing weekly bâtonnage and stored for at least 8 months. Aging in bottle on its lees for 36 months. After disgorgement, stabilization and aging of the wines for 5/6 months before sale.

Description

- Brilliant antique rosé color with fine, creamy and persistent perlage.
- An explosion of scents ranging from the fragrance of the pan brioche to the thousand variations of honey: millefiori, acacia and beeswax. Floral sensations of rosehip, dandelion and wilted red flowers, fruity notes of small red fruits such as wild strawberry, currant and raspberries, then ripe citrus, blood orange and tangerine, and still tropical notes reminiscent of pineapple juice. Salty, iodine and brackish sensations, reminiscent of the sea, and intense smoky notes characteristic of basaltic soil. Warm and spicy hints of sweet cinnamon, curry, white pepper, pink sichuan pepper and coriander. Sweet sensations of barley candy and fresh notes of aromatic herbs, on the finish rose hips, wisteria and cold infusion of red fruits.
- The mouthfeel is creamy, elegant and with a long persistence, accompanied by a savory and pleasantly bitter finish that ensures great drinkability.

Serving Temperature: 6 C°

Longevity: 10 years

Food-Wine Pairing

Lobster in Bellavista	Red Shrimp on Burratina d'Andria
Cold cuts and cheese platter	Tagliolino with saffron, mussels and clams
Tartare of Garronese Veneta	Seafood in Guazzetto

STATISTICS OF THE VINEYARD

Area: Monte Calvarina, Verona

Grape: 100% Pinot Nero IGT Veneto

Soil: volcanic with basaltic rocks

ASL: 580-600 meters

Exposure: south

Area Under Vines: 1.5 H.a

Vineyard Age: 20 years

STATISTICS OF VINIFICATION

Yield per Hectar: 70 q.li

Acidity: 7,0

pH: 3.0

Sugars: 0 g/l

Sulphites: 75 mg/l

Alcohol: 12,5% vol.

Production: 6600 bt