



Zona: Monte Calvarina, Verona
Uva: 100% Pinot Nero IGT Veneto
Suolo: Vulcanico
Altitudine: 580 metri slm
Esposizione: sud
Superficie coltivata: 1.5 H.a
Età vigne: 20 anni
Resa per ettaro: 70 q.li
Acidità: 7.00
pH: 3.00
Zuccheri: 1 g/l (res)
Solfiti: 80 mg/l
Alcol: 12,5% vol.
Produzione: 6600 bt

Mariné Rosé

100% Pinot Nero
Metodo Classico - Dosaggio Zero

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 Free-run juice ferments in steel tanks. After fermentation, the noble lees are preserved by performing weekly bâtonnage and stored for 8/12 months. In late spring, the following year, the wine is bottled with the classic tirage that requires the refermentation in bottle. Aging in bottle on its lees for at least 36 months. After dégorgement the bottles rest in the cellar for 5/6 months before sale.

DESCRIPTION

- Brilliant antique rose, fine bubbles, creamy and persistent.
- An explosion of scents ranging from the fragrance of the brioche to honey: wildflowers, acacia and beeswax. Floral sensations of rosehip, dandelion and wilted red flowers. Small red fruits such as wild strawberry, currant and raspberries, then ripe citrus, blood orange and tangerine, and still tropical notes that refer to pineapple juice. Iodine and brackish notes, reminiscent of the sea, as well as intense and 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: 7/10 years

FOOD PAIRINGS

- Tagliolini mussels and clams with saffron
- Fettuccine with shellfish sauce
- Cold cuts and cheese platter
- Lobster in "Bellavista"
- Seafood in Guazzetto
- Beef Tartare



The chef's advice

Red Shrimp on Burrata Cheese, crunchy bread, maracuja citronette and black salt.



Mariné Rosé 2016 Dosaggio Zero

Crosta di pane, albicocche e nespole sono i sentori principali di questo sparkling autentico e vivace. Corpo pieno, grassoso nel sorso chiude cremoso e strutturato con una buona dinamicità. Bevi ora.