

La Dama Bollicella Rosato Frizzante



La Dama is a new project, brought to life by the vision, dreams, and energy of Gabriele and his wife Miriam. Upon Graduating the University of Padua, Gabriele and Miriam purchased 16 hectares of vineyards in two distinct and historic areas of Valpolicella. Gabriele’s father-in-law Giampietro believed in the vision and financed the building of the winery, planting of the vineyards and the whole operation. With his help the operation was created in 2006. They follow the organic principles and in 2015 have obtained the certification.

Cultivating native grape varieties is of fundamental importance Miriam and Gabriele. They fell in love with Valpolicella and want to remain faithful to its typical products. They look for the maximum expression of historical grapes in all their wines, in a combination that maximizes typicality and tradition.

VINICULTURE

Gabriele and Miriam are the first winemakers of their family. They cultivate 10 ha of vineyards in both negara and Sant’Ambrogio, two areas of Valpolicella Classico. The art of blending is at the heart of this region and all wines must be made with 45-95% of Corvina (considered the superior grape), up to a maximum of 50% Corvinone and 5-30% Rondinella. The traditional Molinara was excluded from the blend in 2003. Additionally, up to 25% of the blend can also be comprised of allowable grapes from the region with one single grape not exceeding 10%. it is this combination of grape varieties that creates each winery’s signature style anf flavour.

VINIFICATION

Made with 100% Molinara, since this grape is no longer allowed in the Valpolicella blends, producers are finding innovative wyas to transform this grape into both still and sparkling wine versions. This wine is produced with the methode ancestrale, known as Col Fondo in Italy, or as the more well known term PetNat. Fermentation takes place in steel tanks for about 10 days, then sits sui lieviti (on the lees) for six months. Before bottling , the wine is mixed with part of the must dried Molinara grapes, then bottled without filtration. The sugars from the must together wit hthe yeast left in the bottle, start a second fermentation. The resulting wine reaches 2.5 bars of pressure and remains in the bottle for eight months before being sold.



SKU : 114768

Region Valpolicella Classico - Negrar

Classification

Vintage 2022

Grapes 100% Molinara

Soil Composition Clay and Calcareous

Vineyard Training Pergola

Density/Yield 100 ql/ha

Fermentation sui lieviti / PetNat

Aging 8 months in bottle

Alcohol 14.0%

Residual Sugar 2.1 g/l

PH 3.54 g/l

TA 5.58 g/l

Free SO2 22 mg/l

Total SO2 68 mg/l

TASTING NOTES

One of the three “La Dama” wines, the label features one of the ladies of the La Dama, specifically, Gabriele’s wife Miriam. Named such to showcase bubbles from Valpolicella - Bollicella, the wine is a delicate pink colour with a nose of pink flowers, green apples and hints of strawberries and cranberries. The palate shows vibrant acidity, great freshness with a fine pérlage and further notes of crunchy red fruits. The light body of the wine makes it a perfect aperitif.

FOODS + MOODS

Charcuterie, green olives, potato chips and pretzels together with this wine makes it the perfect aperitif.