



VERONA ROSATO FRIZZANTE IGT
100% MOLINARA SUI LIEVITI
BOLLICELLA

- Production Area: Municipality of Negrar, località San Vito 45°30'48.36" N, 10°55'46.49" E
- Soil composition: Clay and calcareous stones
- Vineyards altitude: 200 m above sea level
- Grapes: Molinara 100%
- Age of vines: 35-40 years
- Training: Pergola veronese
- Yield: 100 q.li ha
- Harvest: Beginning of September. The grapes are picked and selected by hand and layed in 15 kg crates.
- Vinification: After a short maceration (8 hours) in the pressing machine to give the wine the rosé colour, the Molinara grapes are softly pressed. The must naturally ferments in steel vats for about 10 days. The wine stays in steel for 6 months.
- Rifermentation in the bottle: Before bottling the wine, the wine is mixed with a part of must obtained from Molinara grapes that had been dried during the fermentation of the wine. The wine is bottled without being filtered. The sugars of the must with the yeasts contained in the wine, together, start the second fermentation. The final pressure in the bottle reaches 2,5 bar.
- Ageing: In bottle for 8 months before sale.
- Production: 3500 per year
- Tasting notes: Colour: the wine is slightly veiled and pearl-pink.
Perfumes: citrus perfumes and green fruit, enriched by delicate yeast notes
Taste: great freshness given by the vibrant acidity of the wine and by the absence of sugar residue
The perlage is fine, and its light body makes it pleasant and refreshing.
- Serving suggestion: Perfect as a summer aperitif alone or together with cold cuts
- Serving temperature: 6-8 °C