



dilante



ROSÉ IGT VENETO ORGANIC 2020 SEMI-SPARKLING WINE



GRAPES	CORBINA NERA, MARZEMINA BIANCA
VINEYARD LOCATION	HILLS OF VALLE SAN GIORGIO, MOUNT GEMOLA
HEIGHT	50/80 m a.s.l.
EXPOSITION	Suth-East
VINE AGE	12/27 years
TRAINING SYSTEM	Guyot
PLANT DENSITY	5200 Plants/ha
YIELD	70 q/ha
GROUND	From the break-up of trachyte-laden rock
GRAPE HARVEST	Picked by hand in chests. First half of September
VINIFICATION	Destemming followed by 12 hours of maceration period until spontaneous fermentation takes place without pumping over. After drawing off and a light pressing, fermentation is carried out, 80% of the mass in steel tanks for the first cycle and in 20% in oak barrels without thermal control.
AGEING	10 months in steel tanks without decanting, filtering or clarifying, until the drafting moment. The wine is bottled with its own yeasts in July, secondary fermentation takes place thanks to the added harvest must.
BOTTLING	25 June 2021
ALCOHOL CONTENT	12% vol
RESIDUAL SUGAR CONTENT	2,1 gr/L
OVERALL ACIDITY	4,9 gr/L
DRY EXTRACT	17,5 gr/L
PH	3,42
PRESSURE	2,5 bar
FREE SULFUROUS	9 mg/l

The colour is cherry pink, slightly opalescent due to the yeast lees on which the wine is bottle. A marked bouquet of roses, oranges, pomegranate and small red fruit such as currants and raspberries stand out on the nose with slightly spicy notes of ginger, nutmeg and red pepper. The freshness is amplified on the palate by the light and fine perlage. The longlasting persistence leaves notes of wild-fruit and pink grapefruit and its finale is sapid and pleasantly bitter. A very versatile wine, it matches well with cold cuts, fresh cheese, oysters and shell fish, seafood salad and fish such as trout and salmon. It is also enjoyable with tarts topped with red fruit.

Serving temperature 8-10° C.

ANIMAL ADDITIVES HAVE NOT BEEN USED IN THE WINE MAKING PROCESS.

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