

POGGIO
delle
GRAZIE



ROSATO FRIZZANTE

BOTTLE REFERMENTED / SUR LIE

GRAPE VARIETY

80% Corvina
20% Rondinella
(addition of dried Garganega juice)

ALCOHOL BY VOLUME

11%

VINEYARDS & TERROIR

Region Western Veneto – Lake Garda
Climate Mild – mitigated by the lake
Altitude 200 meters a.s.l.
Soil Clay – calcareous – moranic origin

APPEARANCE

Intense rose' color with orangish reflections. Fine and persistent perlage. Turbidity given by the natural yeast.

OLFACTORY

Hints of mandarin and peach.

GUSTATORY

Savory and enveloping, sweet and mineral sensations.

FOOD PAIRINGS

Pizza, fish and light flavored dishes.

AGRONOMIC - VINEYARD

Full organic practice, with low yield. Grapes are handpicked and immediately processed.

WINEMAKING - CELLAR

Wine originated by a double natural (spontaneous) fermentation. After harvest, grapes are immediately pressed and vinified. In April a 5% of dried Garganega most is added.

Its natural sugar and the yeast give start to the new fermentation which provides the typical perlage and completed evolution. Bottled without adding sulfites.

