

MEZZA ROSE'

Extra Dry Sparkling Wine - Vigneti delle Dolomiti IGT

PRODUCTION AREA

A selection of white and red grapes found in the valleys at the foothills of the Dolomites (Chardonnay, Pinot Bianco, Pinot Nero).

VINIFICATION

The grapes are harvested and selected by hand at the beginning of September to keep the full potential of the aromatic expression of the vines. The color remains delicate which allows the final wine to have a soft rosy hue that is lively and brilliant over time. Each varietal is processed separately. After a soft pressing and clarification at low temperatures, the must is fermented at a low temperature for about 10 days, then left on the lees for at least three months to enrich the structure and roundness. After this period, the varietals are blended to obtain a cuvee that is balanced in aroma, flavor profile and color. Secondary fermentation is started and stopped when the residual sugar reaches a desired value by our winemakers. Temperature is then decreased to better preserve the overall balance of flavor and strong aromas. The wine remains on the lees for 4 months and then is stabilized and bottled.

CHARACTERISTICS

Bright in color with pale pink hues. On the nose, hints of mountain rose, fresh cherry, peach and bergamot. The flavor is intense, with a very delicate bubbles and a mousse that continues for a long time. There is a fresh & juicy finish that makes the wine most lively and enjoyable.

ALCOHOL CONTENT

12%

SERVING TEMPERATURE

50-54 ° F

RATINGS

MEZZACORONA Mezza di Mezza Rosé - 87 pts - Ultimate Wine Appraisal - 2020

MEZZACORONA Mezza di Mezza Rosé - Bronze 87 pts - Decanter Wine Awards - 2020

MEZZACORONA Mezza Rosé - Berliner Wein Trophy - 2019

