



IL VELO ROSA

R O S É S P A R K L I N G “ S U R - L I E S ”
A N C E S T R A L M E T H O D

Harvest 2019



LIMITED AND NUMBERED BOTTLES: 12.912

BOTTLE SIZE: 75 cl

GRAPE: Corvina Veronese

VINEYARD: Double Guyot and Pergola
Our own vineyards are organically farmed and are located in Affi, on the eastern hills of Lake Garda at the height of 250 m a.s.l.

AGE OF VINES: 20-50 years

HARVEST: The harvest begins at the end of September. The manual harvested grapes are collected in small baskets to avoid crushing. They are pressed within a few hours. Thus the natural freshness is not compromised.

VINIFICATION: Grapes are placed directly to the press, cooled to 8/10° C and softly pressed. Fermentation performed at controlled temperature, with pumping over to favor the natural color stabilization. The fermentation is rigorously without sulfur dioxide and with indigenous grape yeasts.

REFERMENTATION: Once the alcoholic gradation has been reached, the wine is cooled with the residual sugar necessary for the second fermentation and kept at a very low temperature until bottling, which takes place during the "Crescent moon" period. The refermentation in the bottle resumes spontaneously with indigenous yeasts and takes about four months.

COLOR: Soft pink.

BOUQUET: Delicate rose petals.

TASTE: Intense and persistent of a noble grape as Corvina Veronese.

DINING COMBINATIONS: Excellent aperitif and suitable with lake fish. Daring throughout the meal.

SERVING TEMPERATURE: Serve cool to 8-10° C.
It can be served clear by leaving the bottle vertical, or with the yeasts by turning the bottle upside down before open.

BOTTLE ANALYSIS:
Alcohol content: 12°
Sugar residue: 1,2 gr/l

