

Soré, the rosé from Valtènesi.



CA' VERA



DESIGNATION OF ORIGIN: Valtènesi.

BLEND: Gropello Gentile 35%, Marzemino 35%, Sangiovese 15%, Barbera 15%.

SOIL STRUCTURE: gravelly moraine with presence of clay.

HARVEST: rigorously carried out by hand at sunrise, when the air is fresher and fruit temperature is lower to preserve the crispiness of the grape skin.

VINIFICATION: the technique used is the “teardrop” vinification, i.e. the pure free-run juice resulting from static draining before fermentation, which gives rise to a must that can be considered the “heart of the grape”.

FERMENTATION: low temperature in stainless steel with periods of time on yeast for another 3 months.

TASTING:

COLOUR: very light pink of a newly bloomed rose, almost pearl-like, characteristic of the uncompromising respect for the free-run must during the slow draining.

AROMA: enticing, slightly spicy and subtle with fresh elegance. Fruity peach notes from the vineyard. Light notes of hawthorn flowers, grapefruit and pomegranate.

FLAVOUR: silky texture, harmonious, wide-ranging, persistent and sapid. Long-lasting finale with a very light aftertaste of bitter almond.

RECOMMENDED TEMPERATURE:

10-12 °C.

White truncated cone bottle with cork



Item	vol.	cod. ean	pacakge	package code	pallet	pallet compos.	tot. bottles
Soré	750	8055773030015	6 bottles	80557730300086	80x6	20x4	480