

## ROSAMARA VALTENESI 2021



### DESIGNATION of ORIGIN

Valtènesi

### BLEND

Groppello Gentile 50%, Marzemino 30%, Sangiovese 10%, Barbera 10%

### SOIL STRUCTURE

Morainal gravelly with the presence of clay

### AVERAGE AGE OF VINES and TRAINING SYSTEM

Over 25 years – double Guyot

### SEASONAL WEATHER 2021

In 2021, the Mediterranean climate and the particular features of the Valtènesi area of glacial origin had a positive influence on the seasonal weather pattern and all phenological phases. Finally, the delay of at least 15 days in flowering compared to recent years made it possible to postpone the harvest until a more traditional period. On 18 May, the plants had shoots of only 30/40cm and 5/6 leaves, leaving hope for a return to a later and therefore cooler harvest. The well-distributed spring/summer rainfall favoured the respective historical inner and lake slopes with south/east exposure, compared to the outer slopes exposed to the south/west, thus equalising the ripening index. The minimum and maximum temperatures at the beginning of veraison on 5 August (min. 15° - max. 32°) were somewhat unusual. A slight hailstorm on 29 July affected a small part of some of our vineyards located in seven municipalities of the Valtènesi. As has been the case for some years now, the grapes were picked by hand in order to obtain the best from the ripe bunches. Excellent quality with production again reduced by 20%.

### HARVEST

Always strictly by hand.

In the early morning hours when the air and grape temperature is cooler to preserve the crunchiness of the skins.

### VINIFICATION

The technology used is “teardrop” vinification, i.e., the use of pure free-run juice by means of static dripping before fermentation, thereby obtaining a must that can be considered the “very heart of the grape”.

### REFINEMENT

50% of the must ferments and refines in small old 228-litre white oak barrels for about 6 months.

### TASTING

**COLOUR:** Light pink, like a rose which has just blossomed, almost pearl, characteristic of unconditional respect of the free-run must during the slow draining process.

**BOUQUET:** Inviting, slightly spicy and subtle in its fresh elegance. Fruity notes of vineyard peaches, small red fruits and black pepper. Light notes of hawthorn, grapefruit and pomegranate.

**FLAVOUR:** Silky texture, harmonious, ample, rich in excellent persistence and sapidity. Long finale with very slight aftertaste of bitter almonds.

### WINE PAIRING

Ideal aperitif, enhances raw white fish, amberjack, snapper, scallops scalded on the bridge, peppered mussels and all types of Mediterranean salads.

**CHEF SERGIO MEI RECOMMENDS:** Steamed prawns with peach salad.