



'L LAC Rosato

Indicazione Geografica Tipica

Grape Varieties: Corvina for the most part, Syrah

Vineyards; The vineyards are located between 110 and 130 meters above sea level and they are south-west facing. The vine is trained in a single guyot. The morenic soil is a mix between limestone, clay and a small presence of gravel.

Harvest; Corvina and Syrah have rather similar ripening times and are harvested in the first weeks of September, two weeks before the maturation required for a traditional red vinification. This way, we are able to maintain the wine's acidity and freshness, fundamental for the expression of a rosè wine.

Vinification; The two grapes are harvested, crushed and destalked. Afterwards, they undergo a pre-fermentative maceration at the temperature of 8/10 ° C in the presser. The must, obtained through the juice "running off", is clarified statically and afterwards fermented in steel tanks at around 17/18° C. Malolactic fermentation is entirely inhibited and the wine is racked in variable-age barriques where it ages on his fine lees between 6 to 8 months before being bottled.

Tasting Notes; Compared to a classic Bardolino Chiaretto Corvina based, the addition of the Syrah and the passage in wood give complexity and more structure to the wine. They do so without removing the balance and the sapid notes which are characteristic of the Corvina and reinforced by the morenic soil. Perfect matched with seafood and light first dishes.



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
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