

MATTIA VEZZOLA BRUT ROSÉ S. A.



APPELLATION

Champenoise Method

BLEND

80% Chardonnay, 20% Pinot Noir ripened to perfection on the oldest inner and outer moraines, exposed to south and south-west.

SOIL STRUCTURE

Of glacial origin: gravelly moraine with presence of limestone and clay.

AGE OF VINES & VINE TRAINING SYSTEM

Over 25 years → Bilateral Guyot

HARVEST

Strictly by hand, ensuring that the grapes remain perfectly whole. In the first light of dawn, when the air and fruit are coolest, in order to preserve the crispness of the grape skins.

VINIFICATION

Made from Chardonnay and Pinot Noir grapes from the best and coolest vineyards around Lake Garda.

Slow and soft crushing.

First temperature-controlled fermentation keeps the grapes from each vineyard separate to preserve every variable. 35% of the must ferments and evolves in old 228-litre white oak barrels for about eight months.

Very fine and elegant perlage produced with second fermentation in the bottle, completely satisfying even the most demanding palate.

AGEING

24 – 30 months following harvest

TASTING

COLOR: white froth and very fine perlage, indicating excellent ageing on yeasts. Very pale, delicate old rose, with an almost imperceptible note that can convey a very slightly withered rose nuance.

BOUQUET: The bouquet is clear, fresh and essential.

Scents of red berries, ribes and raspberries are accompanied by citrus notes.

PALATE: Elegantly harmonious, very savoury. Pervasive taste and structure, maintaining excellent fragrance and freshness.

SERVING TEMPERATURE

4 - 6 °C

PAIRING

Aperitifs, also with oysters, seafood platter and sushi.

RECOMMENDATION OF CHEF SERGIO MEI

Gently apple-smoked salmon carpaccio