



## ROSAMARA VALTENESI 2023

### 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 2023

The 2023 seasonal weather trend had a fluctuating course.

Spring was characterized by cool temperatures that lasted until July, Monte Baldo was covered in snow until May 14th.

A light hail effect in April affected 10% of our vineyards.

In May and June the heavy rains allowed for delayed blooming and therefore a slightly late harvest.

Despite the intense rain, we had good temperature range until the end of July.

August was very hot, with constant temperatures close to 38°C.

Production was above expectations with regular ripening index.

Harvest was slightly postponed to pick the fruit at its full expression.

The manual harvesting of the grapes gave value to the expertise of knowing how to select the perfectly ripe bunches.

### 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.