

MASSIMAGO

Zurlie Pet-nat Rosé

"The idea of a second fermentation in bottle was born from a challenge to valorize the minerality and freshness of our soils together with their exposition. The experiments lead us to discover an unique wine in Valpolicella region. An extremely versatile wine that represent with simplicity a new expression of our traditional origins."



Wine: Rosé Sparkling Wine (bottle re-fermented)
Certification: Organic
Grapes: Corvina, Corvinone, Rondinella
Soil type: mainly limestone soil, together with mixed clay and marl
Altitude: 100 - 180 mt.
Density: 5000 plant/hectars
Training System: Guyot

Vinification: the grape are hand picked between end of august and beginning of september in order to keep high acidity. After a short maceration of few hours the grapes are pressed to get an intense pink. The must is cold fermented for a week on its wild yeasts. The wine is bottled with its own yeasts for the second fermentation in the bottle. When the yeasts stop their action, they deposit at the bottom of the bottle. The wine is released with no disgorgement. The pression in the bottle is 2.5 BAR.

Alcohol: 12,00 % vol.
Sugar: 0,6 G/L
Acidity: 5,00 G/L

Characteristics: light salmon pink hazy colour (with dissolved yeasts). Pale pink clear colour (with deposited yeasts).

Nose: bread crumbs, liquorice, pink grapefruit, delicate hints of rosebud , wild strawberries and mulberry.

Palate: smooth start, fresh and juicy, intense mineral notes. The finish is extremely refreshing.

Pairing: the perfect aperitif. Good paring with coldcuts and fried food (fried fish, tempura). Risotto. Raw fish on ice. Oysters. Pizza.

Label: "Time-less man" of Franco Chiani. From an idea of Camilla Rossi-Chauvenet e Franco Chiani.

Bottles produced: 15.000