



Villa Mattielli



Sparkling rosè, vinified with Corvina grapes, it is an elegant, fresh and delicate wine. The fine and persistent perlage makes it the perfect aperitif.

BRUT ROSÈ “GIADA”

ALCOHOL CONTENT: 12%

GRAPES: Corvina 100%

ORIGIN AREA: Valpolicella Doc

SOIL: calcareous

TRAINING SYSTEM: Pergola veronese




YIELDS PER HECTARE: 120 q.li/ha

HARVEST: September

VINIFICATION: cold maceration of the pressed grapes; soft pressing at controlled temperature. After a low temperature fermentation (about 15 days), the wine stays on the lees (*batonage*) for 3 months; a second fermentation takes place in large pressure-resistant stainless steel for 6 months (Charmat method). Final bottle ageing.

TASTING NOTES: Fresh and elegant bright pink colour. Fruity and delicate nose. On the palate reminiscent of wild strawberries and pink grapefruit, with a fine and persistent perlage. Citrus and mineral finish.

The sommelier suggests:

Recommended glass		Serving temperature		Food pairing	
	Flûte glass		Serve at 6°-8°C		Superb served cold as an aperitif. It complements starters and fish dishes.