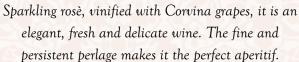


Villa Mattielli





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 pressureresistant 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 vairing	
Ŧ	Flûte glass		Serve at 6°-8°C		Superb served cold as an aperitif. It complements starters and fish dishes.