

MATTIA VEZZOLA GREAT VINTAGE ROSÉ 2015

The masterful interpretation of a great harvest



DESIGNATION

VSQ Classic Method

BLEND

80% Chardonnay grapes picked when perfectly ripe on the oldest outer moraines exposed to the South, South-East, and 20% Pinot Noir exposed to the South, South-West.

SOIL STRUCTURE

Of glacial origin, morainal gravelly with good presence of limestone and clay.

AVERAGE AGE OF VINES and TRAINING SYSTEM

Over 30 years – double Guyot

SEASONAL WEATHER 2015

Distinguished by one of the hottest and driest summers of recent years.

Until late spring, both rainfall and day and night temperatures remained within the norm. In July and August, instead, there was very little rainfall and temperatures reached 38°C.

Only the morning breezes on the lake and the constant tilling of the soil (thus educating the root system to grow deep down) enabled the vineyard to combat the significant lack of water. Extraordinarily healthy grapes, quickly picked in the early hours of the morning, lead us to consider this harvest particularly harmonious and of excellent quality.

HARVEST

Always strictly by hand, ensuring the perfect integrity of the grapes. In the early hours of the morning, when the temperature of the air and fruits is cooler so as to preserve the crunchiness of the skin.

VINIFICATION

The idea behind this Rosé is to achieve an unusual goal – to combine the speed and energy of Pinot Noir with the elegance of Chardonnay; values expressed in the light pearl colour. Bubbles produced with the second fermentation in bottles, extra fine and discreet and which fully satisfy even the most discerning palate. 50% of the must ferments and evolves in small 228-litre white oak barrels for about 8 months.

REFINEMENT

54 – 60 months from harvest

TASTING

Appearance: Extra-fine and unusually persistent perlage, with well-distributed train of bubbles to form the density of the crown.

The delicately face-powder nuance amplifies and brightens the antique rose colour.

BOUQUET: A mixture of extra-ripe red fruit, strawberries, currants and wild peach. Citrus fruits and violet and cyclamen flowers. Ample in the sweetness of the ripeness of the freshly-picked fruits and flowers.

FLAVOUR: Elegant and full, a sublime marriage of structure and liveliness, a reference to the best expression of total energy that accompanies the pink colour of life.

SERVING TEMPERATURE

4 - 6 °C

WINE PAIRING

Ideal with raw fish dishes, shellfish au gratin, caviar and squid stew

DISH SELECTED BY CHEF SERGIO MEI

Imperial quail roasted with herbs and purée of white celery of Verona