

MEGGIOLARO

Sofi

Designation : VENETO IGT PINOT NERO FRIZZANTE ROSE'

Grape varieties : 95% PINOT NERO – 5% GARGANEGA

Production area : vineyards in the hilly area of the municipality of Ronca' (VR), Monte Calvarina sub-zone, Monti Lessini, Veneto.

Exposure/Altitude : South / 550 metres above sea level

Soil type : volcanic soils rich in basalt and tuff

Average age of vines : 8–10 years

Yield per hectare : 60 quintals

Harvest period : late August. Hand-picked.

Vinification, ageing and maturation :

the grapes remain in the press for approximately 2 hours, followed by gentle whole-bunch pressing without destemming.

Fermentation takes place in temperature-controlled stainless steel tanks using indigenous yeasts. The wine then remains on its lees in stainless steel tanks, with periodic bâtonnage carried out by mechanical agitation to keep the lees in suspension.

Secondary fermentation takes place in the bottle through the addition of must obtained from dried Garganega grapes. The wine remains on its lees and is unfiltered. Before release, it is aged in the bottle for at least 6 months.

Alcohol content : 12% Vol.

Packaging : 0.750 litre bottles – cases of 12 bottles – crown cap