

contrada palui

böora ròsat – Rosato Verona IGT / 2022

Grape varieties

Corvina, Corvinone, Rondinella (primarily)

Key data vineyard

See level: ca. 500 m


Orientation: south/south-west on the crest of a hill

Soil composition: clay-limestone soil rich in black blocks of basalt and splinters of firestone (flint)

Type of vine rows: Espalier with Guyot-pruning

Density: ca. 4.400 vines/ha

Production/ha: ca. 8.000kg

Certified organic growth 

Analytical values

Alcohol content: 13.0% vol.

Residual sugar: 0.6 g/l

Total extracts: 21.4 g/l

Volatile acidity: 0.22 g/l

Total sulfur content: 95 mg/l



Vinification

dry ice is used during the hand picking of the grapes, their transportation to the cellar and the gentle destemming in order to keep the temperature of the berries very low. This helps to preserve the colour and the aromatic components. The berries are macerated for a few hours inside the winepress while they continue to be kept cool with the help of dry ice. It is followed by a gentle squeezing of the grapes in order to extract only the best aromatic components from the skins. Fermentation takes place at a low, controlled temperature which gives the wine a very fruity, flowery and fresh aroma and taste. *böora ròsat* undergoes 5 months of aging in white clay-amphorae, with two daily batonnage for about 3-4 weeks.

Tasting notes

The bouquet of *böora ròsat* reminds of white peaches, gooseberries, ripe pink grapefruits as well as elderflowers. In addition there are balsamic notes of cardamon and peppermint. On the palate *böora ròsat* presents itself as a very fruity, fresh and wrapping wine with a succulent, mineral finish.