

Wai Rosato 2020

PRODUCER

Tenuta Belvedere (Gianluca Cabrini). The estate is a proud member of Vinnatur and VAN (Vignaioli Artigiani Naturali) associations of natural growers. Belvedere will gain the organic certification in the summer of 2022

APPELLATION

Provincia di Pavia IGT

WINE REGION Lombardia – Oltrepò Pavese



ALTITUDE

290 mt above the seal level

SOILS

Clay and chalk from marine origin

VARIETALS

100% Pinot Nero. This variety has been planted in the Oltrepò Pavese by the Napoleon's French troops round 1810. The area is one the two only Italian sites where local Pinot Nero has gained international credibility.

YIELD PER HECTARE

7.800 kg /ha (4.500 plants per hectare)

TRAINING SYSTEM

Guyot. North West facing. Simonit and Sirch pruning method.

HARVEST

Las week of Aug. – 1st week of Sept.

VINIFICATION

The hand harvested grapes are carried to the cellar in 18kg bins and then double sorted, destemmed and then

pressed. The must clarifies itself with static gravity in stainless steel vats where ferments with only the help of the indigenous yeast at controlled temperature. 9 hts long maceration. The partially sweet wine is left to refine on its lees for about 7 months. At the beginning of the Spring the wine is bottled. The natural increase of the temperature favors the resumption of the fermentation inside the bottle and the yeast eats all the sugar in excess. The wine rests 9 more months in the cellar after bottling.

BOTTLES PRODUCED

4.784 (12,5% AbV). Crown cap. 9 mg/l sulfites in total. Total acidity 5,3 g/l

WINE DESCRIPTION

Almost dark rose at sight, this pet nat offers a fine good bubble intensity.

Appealing floral sensations and cranberries lead to a soft touch of white pepper. Due the presence of its own lees, the wine displays as well patisserie notes and yeasty roundness.

The palate is dry (no residual sugar left) and gives way to a lingering finish marked by good supporting acidity and fine tannins.

SERVICE TEMPERATURE

10°C (50 F). It is recommended to suspend the natural sediment in the bottle before consume in order to fully enjoy this fun wine. Just turn upside the bottle a bit (not too much).

FOOD PAIRING

Excellent option for all the antipasti, risottos slightly flavored, fried fish, scallops and tempura.

