



## ROSÉ FRIZZANTE IGT PREARIN

The name of this wine comes from “preare”, that is, the Prun stone extraction quarries that are typical of the highest part of the Valpolicella Classico area. The name of this wine comes from “preare”, the Prun stone extraction quarries typical of the highest part of the Valpolicella Classico area, which supported the livelihood of our territory for years. We can still find its products today in our vineyards, characterized by the *marogne*, dry-stone walls built with this Prun stone.

Colour: bright rose', with fine and persistent perlage. Bouquet: fresh and fragrant with flowers such as tea rose and violet, as well as a combination of small red fruits. Taste: fresh and dry, with notes of raspberry and a pleasant sensation of freshness.

### THE VINEYARD

Located on the Veronese hills. Altitude between 50 and 150 metres above sea level. Mixed soils. Grassed vineyard. Training system: single-sided and row pergola. Age of producing vines: from 15 to 25 years. Load of buds per vinestock: from 8 to 18. Planting density: from 2,500 to 4,000 vines per hectare. Yield per hectare: 80 hl.

### FOOD PAIRINGS

Excellent aperitif, ideal with fish appetisers. Enjoy throughout a meal, with Mediterranean dishes from the summer season.



#### GRAPES:

**60%** Corvina  
**20%** Corvinone  
**20%** Rondinella



STYLE:  
**dry sparkling  
rosé**



BOTTLE:  
**750 ml**



SERVING  
TEMPERATURE:  
**6° | 8° C**



ALCOHOL  
**12,50% vol**

### PRODUCTION

Harvest: September, exclusively hand-picked.  
Winemaking: conservation in steel. Charmat sparkling method.