



MONTONALE

ROSA DI NOTTE 2024

VINO ROSATO



A rosé that takes shape, and colour, in one night: the one in which the grapes, gently crushed, are cold-macerated. This is Rosa di Notte, a protagonist in the long tradition of rosé wines of Lake Garda. Fragrant and delicate, it surprises you for its versatile elegance.

Grape varieties: Groppello, Marzemino, Barbera, Sangiovese.

Vineyards: a south facing single-vineyard of 3,5 hectares (8,6 acres) called La Madonnina; it is very close to Lake Garda and can benefit from good ventilation of the local winds.

Soils: clay soils with high limestone content and rich in minerals.

Vine training system: guyot, 5/6 buds per vine.

Season in the field: bud break started with a slight delay due to the lower temperatures in April and May. Despite the hailstorm on April 25th, which reduced the load of shoots on the plant, the season continued regularly until the further hailstorm on July 24th, which caused a further quantitative loss. The summer did not show any peaks of heat and the bunches ripened optimally until harvesting, which began in mid-September and ended in the very first days of October.

Yield: 10,000 kg per hectare.

Winemaking: we select and cool the bunches, then we crush and macerate them in stainless steel vats for a whole night, during which we keep checking the colour. The must is obtained with the “tear drop” method, which uses only the free-run juice and applies stationary draining before fermentation, thereby obtaining what is regarded as the heart of the grapes. The must clarification is done by natural settling and then fermentation starts, that lasts approximately 10 days in stainless steel tanks at controlled temperature. The wine is aged on its fine lees for at least 6 months with constant lees stirring.

Tasting notes: bright pink color with slight coppery reflections, the nose presents a range of floral and fruity nuances in which sensations of rose, wild strawberry and memories of pomegranate stand out. The taste is silky and velvety at first, and then becomes vibrant, enlivened by fresh raspberry notes and an intriguing, savory minerality that emerges in the finish.

Alcohol: 12,5% Vol.

Food pairings: an extremely versatile wine, it pairs well with shellfish, white meat, fried fish, light cold cuts and mixed salads, Italian pizza. Try it with “sarde fritte del Garda alla bresciana”, a traditional recipe with fried sardine of Lake Garda!