



Mezzatinta

COLLINE NOVARESÌ

Denominazione di Origine Controllata

NEBBIOLO

ROSÉ WINE

VINEYARD AND CELLAR

Grape variety 100% Nebbiolo

Soil clay, fluvioglacial origin

Harvest hand-picking of the grapes in small boxes, with careful selection in the vineyard and in the cellar

Winemaking whole bunch soft pressing, vinification in refrigerated steel tanks at a controlled temperature

Ageing 6 months in steel tanks, at least 6 months in bottle

Bottle Burgundian type, 750 ml

Closure screw cap with controlled permeability

ORGANOLEPTIC CHARACTERISTICS

Colour pale pink, orange reflections

Perfume fine and elegant bouquet, hawthorn, ancient rose, blackberry, wild strawberry, vanilla berry, mint leaf, balsamic notes

Flavour fresh, juicy, mineral, balanced, savoury, Golden Delicious apple, white peach, clean finish

Serving temperature 8-10 °C

Suggested pairings ideal as an aperitif, excellent with fish and white meat dishes

RATINGS AND REVIEWS

(2021) **16.5 / 20 Jancis Robinson** – “Pale salmon with an orange tinge. A distinctive nose that immediately reminds one of Nebbiolo with notes of wild strawberry and cherry and a hint of garden herbs. Viscous and generous on the palate and with just enough acidity to keep this going. Will come into its own with fish dishes.” (Walter Speller – JancisRobinson.com)

(2020) **17+ / 20 Jancis Robinson** – “Pale onion pink. Firm, minerally nose with aromatic hints of aromatic cranberry. Sappy and fresh cranberry and finely textured. Pretty impressive rosato and once you realise it is made of Nebbiolo you truly recognise it.” (Walter Speller – JancisRobinson.com)

(2020) **90 / 100 Kerin O’Keefe** – “Made entirely with Nebbiolo, this serious rosato opens with delicate scents of red forest berry, blue flower, dog rose and an unusual scent recalling beeswax. Vinified in steel tanks and aged for another six months in steel followed by bottle aging, the elegant palate offers crushed raspberry, sour cherry and apple before an almost salty saline finish. Bright acidity keeps it energized.” (Kerin O’Keefe – kerinokeefe.com)