



## Mezzatinta

COLLINE NOVARESÌ

Denominazione di Origine Controllata

NEBBIOLO

VINO ROSATO

VIGNA E CANTINA

**Vitigno** 100% Nebbiolo

**Terreno** argilla, origine fluvio-glaciale

**Vendemmia** raccolta manuale in cassette, con accurata selezione dei grappoli in vigna e in cantina

**Vinificazione** pressatura soffice a grappolo intero, vinificazione in vasche d'acciaio refrigerate a temperatura controllata

**Affinamento** 6 mesi in acciaio, almeno 6 mesi in bottiglia

**Bottiglia** borgognotta, 750 ml

**Chiusura** tappo a vite con permeabilità controllata

CARATTERISTICHE ORGANOLETTICHE

**Colore** rosa tenue, riflessi aranciati

**Profumo** bouquet fine ed elegante, biancospino, rosa antica, mora, fragola di bosco, bacca di vaniglia, foglia di menta, note balsamiche

**Sapore** fresco, succoso, minerale, equilibrato, sapido, mela Golden Delicious, pesca bianca, finale pulito

**Temperatura di servizio** 8-10 °C

**Abbinamenti consigliati** ideale come aperitivo, ottimo con piatti a base di pesce e carni bianche

VALUTAZIONI E RECENSIONI

(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)