



## TERRESTORIA

### ZURLIE \ pét-nat rosé

MASSIMAGO



Bottled in a totable 50 mL format, this bottle re-fermented, unfiltered frizzante rosé is refreshing and easy to drink as an aperitif and a versatile accompaniment to everyday meals from start to finish.

GRAPE VARIETIES: Corvina; Corvinone; Rondinella.

APPELLATION: N/A

VINEYARDS: Situated at 180 m.a.s.l. in the Mezzano di Sotto sub-zone of Valpolicella.

EXPOSURE: Southwest

SOIL: Limestone mixed with marly clay.

VITICULTURE: Organic

FRUIT COLLECTION: Harvested by hand

WINEMAKING: Grapes are picked late August—early September to retain high acidity. Following a few hours of maceration, grapes are pressed to obtain a pale pink must, which is then cold fermented for a week. The wine is bottled with the addition of selected yeasts leading to a second fermentation. When bottle re-fermentation is complete, yeasts drop to the bottom of the bottle while remaining in contact with the wine, increasing complexity and longevity.

ABV: 11.0 %

PRODUCTION: 8,000 bottles

PROPRIETOR: Camilla Rossi Chauvenet

UTAH DABC STATUS: Special Order \ SKU 900091