



Foja Zicolà Lambrusco a foglia frastagliata Rosato

Vigneti delle Dolomiti IGT

For more than a hundred years, our elders have worked in this vineyard, which has survived floods, phylloxera and two world wars. Today, Foja Zicolà is evocative of restful breaks from work in the vineyard, it is joyful and refreshing. A traditional wine presented in a modern key, preserving a unique and unrepeatable winemaking heritage.

Grape varieties: Enantio or Lambrusco a Foglia frastagliata.

Production area: Borghetto in Vallagarina, Trentino region.

Soil composition: sand and gravel.

Cultivation method: traditional Pergola trentina.

Vinification: manual picking with selection of the bunches. Crushing and destemming. Cold maceration of the must with the skins for a few hours before pressing to favor the extraction of the color and typical aromas of the variety. Separation from the skins and fermentation at controlled temperature. Maturation on its own yeasts in stainless steel tanks until bottling.

Organoleptic profile: the color is an elegant soft pink, the nose is intense of wild berries with a hint of fresh vegetal notes of sage and wild mint. The taste is refreshing, savory and intensely fruity.

Food pairings: perfect for a picnic on a sunny day. Also intriguing with oriental cuisine.

Service temperature: 10-12 °C.

Recommended glass:

