

"SOLAZZO XXII" - VINO ROSATO FRIZZANTE - VILLA CALICANTUS

Vinification: Sollazzo, meaning “fun under the sun”, hails from a west-facing, pergola-draped site near Bardolino. It blends Corvina (70%), Corvinone (10%), Rondinella (10%), Molinara (10%), with a touch of Sangiovese from vines 7–50 years old on moraine soil. Manual harvest in 18kg boxes; maceration overnight; fermentation with native yeasts in concrete vats, eight months ageing. A touch of juice is added the day before bottling to spark, no filtration. Production: 9,000 bottles of 0.75L.

Tasting note: Villa Calicantus Sollazzo is an organic, biodynamic sparkling rosé from Lake Garda, produced in the undisgorged col fondo style. It relies on in-bottle fermentation to deliver a light, dry, high-acid profile with a lively mousse and a mineral, persistent finish. The wine reflects the region’s terroir and the producer’s commitment to sustainable viticulture.

Style	Light and Fruity Rosè
Producer	Villa Calicantus
Country	Italy
Region	Veneto
Appellation	Rosato Frizzante Igt Veneto
Grape Variety	Corvina, Molinara, Rondinella, Sangiovese
Vintage	2024
Barrel	Concrete, 7 Months
Alcohol Content	11%
Organic & Biodynamic	Biodynamic Certified
Bottle Format	750 ml
Food & Wine Matching	Aperitif, Cheese, Creamy Cheese, Crudites, Fresh Cheese, Light Starters, Meats, Mushrooms, Pasta, Pizza, Pork, Poultry, Risotto, Salads, Seafood, Veal, Vegetable Dishes, White Meats, Cured Meat, Oysters, Raw Seafood

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