



## **BISO ROSE' - TENUTA LA CA'**

### Wine Making

10 Selection: vibrant selection belt, manual selection belt

Mashing: the grapes macerate inside the drum of the press for a period of 2 to 4 hours, then a soft pneumatic pressing takes place.

Fractionation of the free run must and pressed musts, use of only the free run must

Fermentation: thermo-controlled at 10°C in inox until the sugars are exhausted with the use of selected yeasts

Aging: on the Noble lees for the months

Bottling: manual, in April with the crescent moon

Second fermentation: in the bottle

Aging: 10 months in the bottle after at the end of the second fermentation

Wine tasting Between 6° and 8° C With its antique pink color, Biso is a very easy drinking and fresh wine. It expresses a floral and citrus nose that opens to a deeply mineral palate made of grapefruit and raspberry aromas.





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<b>Country</b>	Italy
<b>Region</b>	Bardolino, Veneto
<b>Vintage</b>	2019
<b>Grape Variety</b>	Corvinone
<b>Alc %</b>	11,5%
<b>Barrel</b>	No Barrel
<b>Organic &amp; Biodynamic</b>	Yes
<b>Food &amp; Wine Matching</b>	Aperitif, Creamy Cheese, Crudites, Light Starters, Pork, Poultry, Salads, Seafood, Soups, Veal
<b>Bottle Quantity</b>	750 ml