

PIERO PAN

VIGNAIOLI DAL 1880

Ghes

The name derives from the Greek 'from the earth', a symbol of the close link between the wine and the earth from which it's created. This is a Rose from the Corvina grape.

Deep pink in colour with the raspberry and black cherry perfumes of good corvina on the nose. On the palate it is lively and fresh, with fruit flavours reminiscent of delicate wild strawberries and redcurrants..

Denomination:	Extradray Sparkling rosè wine.
Grape varieties:	selected Corvina: 100%.
Geographical location:	Val d'Illasi, hills of Cellore d'Illasi in the Valpolicella zone.
Vineyard characteristics:	Chalky/clay soils, average height 350-500m above sea level, south facing. Ideal microclimate for production of elegant, perfumed wines.
Training:	Guyot, with 5800 vines per hectare and 8 buds per vine.
Average age of vines:	The vineyard was planted in 2000.
Yields:	35-40 Hl per hectare or 1 - 1.5 kg grapes per vine
Harvesting:	Fruit from Corvina is carefully selected.
Vinification:	The grapes were de-stemmed and pressed, then cold soaked and fermented at low temperatures in stainless steel until it was ready to undergo sparkling fermentation in tank.
Tasting notes:	Intense ruby red in colour, with a heady perfume of black cherries, blackberries and plums. On the palate it is complex and rounded, with a powerful structure supporting the fruit and a lovely freshness on the finish. A wine with plenty of character with the potential to age well.
Organoleptic properties:	
color:	light ruby in colour;
perfume:	wild cherries, strawberry and plums;
tasting notes:	it is rounded with a powerful structure supporting the fruit and a lovely freshness on the finish
total acidity:	6.0-7.0 ‰
alcoholic content:	11,5°-12°
sugar:	14-18 g/l
Serving suggestions:	Ideal as an aperitivo and with crudites, excellent with vegetable starters such as courgette flowers or fruit with tangy cheese, it is also makes a perfect partner to seafood, especially fresh prawns, or seafood risotto and salt cod.