

# LIS VEDRANIS

## ROSÉ METODO CLASSICO BRUT

Rosé, the color of the dawns that illuminate the sky above the Poggiobello hills. A classic method that echoes the rustling crinolines that once graced the villa's floors and evokes the flavour of the wild berries that still lie hidden in our hills. A *Metodo Classico* with a distinctly feminine allure.

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| GRAPES           | Chardonnay, Pinot Nero                                 |
| GRAPES YIELD     | 60-65 qli/hectare                                      |
| AREA             | owned vineyards  |
| ALTITUDE         | 80-120 asl   |
| TRAINING METHOD  | Guyot  |
| PLANTING DENSITY | 4.200 trees/hectare                                    |
| AGEING           | 12 months sur lies                                     |
| ANALYTICAL DATA  | Alcohol 12%, Residual Suagr 5,5 gr/liter, 5,6 gr/liter |
| LONGEVITY        | 6 years  |

### Soil

"Ponca" is the typical element of our soil: a sedimentary formation made entirely of clay marl alternated with layers of sandstone. The "ponca" has low fertility and a good water retention capacity, giving the grapes and wine unique characteristics such as body, color, tannins, and minerality. The arrangement of the vineyards on terraces, the Ronchi (summits of the hills), and the perfect exposure allow for the complete ripening of the grapes. Ventilation is good thanks to the Bora winds and those coming from the Adriatic Sea; the significant temperature variation between day and night makes the grapes more aromatic and sugarier.

### Vinificazione

The harvest of Chardonnay and Pinot Noir grapes takes place separately to ensure that each variety is picked at its peak quality. The grapes are hand-harvested between the end of August and the first week of September, placed in crates, and immediately transported to the winery, where they are processed at low temperatures, with a limited yield. This is followed by a controlled alcoholic fermentation at low temperatures and aging on the lees until the first months of the following year. A selection is then made to create the base wine for sparkling, which will undergo secondary fermentation in the bottle for a minimum period of 12 months. After disgorging, there is an additional minimum aging of 1 month in the bottle.

### Tasting and pairings

Lis Vedranis Rosé is the result of the union between macerated Chardonnay and Pinot Noir grapes, in a perfect balance that provides finesse and longevity. The delicate pink hue precedes the aromas of wild strawberry and pomegranate, with a sweet finish of raspberry and mascarpone. The taste is characterized by the smoothness of the mouthfeel and a pleasant sense of freshness, with a subtle hint of wild red berries in the finish. Pairings: as an aperitif, or to be paired with fish dishes or white meats, and try it with pizza, pasta, or lasagna.

