

# Molinara Spumante Rosé

## MILLESIMATO BRUT

An autochthonous vine from Valpolicella that has always been included in the production regulations of the area's famous wines. It boasts an age-old history: its name derives from the word in dialect for milling - mulinare - due to the presence of bloom all over the berries, almost as if they were dusted with flour. As custodians and innovators in this winegrowing district, Costa Arènte now carries out monovarietal fermentation and proceeds with the sparkling process to produce a rosé wine. Molinara spumante successfully embodies the new frontier in Valpantena: freshness and an evolving tradition.

GRAPES	Molinara
GRAPE YIELD	100 quintals/hectare
AREA	Valpantena (La Costa di Romagnano - Grezzana)
ALTITUDE	150 m asl
GRAPE TRAINING	Simple Pergola Veronese
AGE OF THE VINEYARD	24 years
PLANTING DENSITY	3,600 trees/hectare
AGING	Sur lies for 5 months and 2-3 months in the bottle
VINTAGE	2023
FIRST VINTAGE	2021
ANALYSIS DATA	Alcohol 12% vol Total Acidity 6,7 g/l Residual Sugar 7 g/l
AGING POTENTIAL	2-3 years

### Production Area

Terraced hillsides featuring a substrate consisting of the white marly limestone known as Biancone. The soils have normal to abundant gravel content, are extremely calcareous and moderately alkaline. They exhibit good depth, average permeability and poor water retention

### Taste and Pairing

The perlage is very fine, creamy and persistent. An intense bouquet with distinct notes of nectarine and pomegranate rounded off by the hints of bread crust that are typical of a long Charmat. It is clean and bold on the palate, with a good structure backed by a marked acidity that yields great drinkability and a very long finish.

Excellent as an aperitif accompanied by salami and other cold cuts.  
It also makes an excellent pairing with fish crudités and risotto with greens.

### Winemaking

The manual harvest is undertaken in the first half of September. The grapes are introduced whole into the press with the addition of dry ice to bring the temperature down to 7-8°C. Pressing follows with a 50% yield. This is followed by static clarification and fermentation in steel tanks at a controlled temperature of 12-13°C. The second fermentation takes place in an autoclave using the Martinotti (Charmat) method where ageing sur lies proceeds for 5 months. Ageing continues in the bottle for at least 2-3 months.

