

PORTOVINO

ALICE 'OSÉ BRUT NATURE PROSECCO ROSÉ NV

WHY BE CURIOUS: Non-dosage sparkling rosato with a unique twist: Marzemino! Besides being Mozart's favorite ("Versa il vino! Eccellente Marzemino!" [2:30-2:50]), Marzemino lends both aromatics and acidity to the Glera in 'Osé'.

WHO: Cinzia Canzian, a long time proponent of organic vineyard management and champion of the native varieties and wine traditions of her home region.

WHERE: In the northern part of the Conegliano and Valdobbiadene zone, near Vittorio Veneto. Soils are of glacial moraine origin: chalky, rocky, lean, and full of minerals.

TASTING NOTE: Lingonberries, barely ripe red fruits, and a commanding, pulsing acidity. Minute bubbles, great length.

REGION: Veneto

GROWING AREA: Vittorio Veneto, Prosecco Superiore Valdobbiadene

FARMING: Practicing organic. Trees and other vegetation grow among the vineyard plots. No herbicides or pesticides in the vineyard. All weeding is done by hand.

VINEYARD: 2 sites, 6.5 Ha total.

ALTITUDE: 200 m / 655 ft.

SOILS: Refrontolo vineyard (Marzemino) is planted in reddish ferrite soils, the residue of the degradation of iron-rich rocks. Carpesica vineyard (Glera) is lean, glacial-origin moraine, with abundant rock, dolomia stones.

VARIETIES: 60% Marzemino and 40% Glera.

VINE AGE: 40 years old.

VINE TRAINING: Sylvoz.

HARVEST DATE: Second half of September.

YEASTS: Native.

FERMENTATION: Marzemino and Glera grapes are destemmed and separated then undergo spontaneous primary fermentation. Assemblage follows, after which wine matures on fine lees for 3 months. Secondary fermentation takes place in steel tank (charmat method) with must from the vintage. No dosage.

MALOLACTIC FERMENTATION: Yes.

SULPHUR: maximum 30 mg/L added.

ALCOHOL: 11.50%.

ANNUAL PRODUCTION: 700 cases.

