

Mezza di Mezzacorona

BLANC DE BLANCS

Vigneti delle Dolomiti IGT

MEZZA
di
MEZZACORONA

SPARKLING WINE FROM THE ITALIAN DOLOMITES

PRODUCTION AREA

This elegant sparkling wine is made using estate grown grapes in our vineyards at the foothill of the Dolomites.

VINIFICATION

The grapes are harvested and selected by hand at the beginning of September and after destemming and crushing, soft pressed to extract only the aromatic compounds. After natural clarification, fermentation is done at controlled temperature of 18°C for 10- 11 days.

Then the wine matures on the lees. After the assembly of the cuvée, the wine undergoes the second fermentation in autoclave for 15 days until the fermentation is naturally blocked, cooling down the temperature to -2 °C to cold stabilize and to preserve the natural sugar that gives balance and smoothness to this sparkling wine. After filtration, the sparkling wine is bottled under pressure. The production process is Charmat method.

CHARACTERISTICS

The bouquet displays rich and intense aromas of fresh fruits like red apple, pear, white peach and melon, and delicate pineapple with an elegant note of wild mountain rose. The palate is very pleasant with a soft mousse, persistent bubbles and smooth acidity.

PAIRINGS

Ideal as an aperitif, Mezza pairs very well with fresh and mild seasoned cheese, pasta dishes with fish and vegetables, as well as with white meat and fried fish.

ALCOHOL CONTENT 12%

SERVING TEMPERATURE 4-8° C

