

ROCCA CORNETA

SPARKLING WINE

White wine, straw yellow with greenish reflections. Fine, persistent bubbles. Aging on the lees adds floral aromas, acacia and citrus. Warm scents of bread crust. Fresh, savory, intensely mineral wine with a bitter note on the finish. Persistent aftertaste of green apple and grapefruit.

VINIFICATION

Soft pressing of the grapes and spontaneous fermentation, based only on indigenous yeasts on the skin, at controlled temperature (15°C). Maturation with bâtonnage on fine lees for six months. Referred in autoclave with the Martinotti-Charmat method.

VARIETIES

Solaris in blend with other PIWI varieties. We can obtain high-quality grapes with reduced treatments by cultivating them at high altitudes, where pathogen pressure is lower.

SOIL

Heavy clay-based soil, rich in rocks, resulting from complex landslide deposits and originated from a mutable matrix of limestone marl and sandstone.

GEOGRAPHICAL LOCATION OF WINEYARDS

High Tuscan-Emilian Apennines, Dardagna Valley. Rocca Corneta and Querciola, Lizzano in Belvedere (BO).

Vineyards facing south, between 500 and 900 meters above sea level.

TRAINING SYSTEM AND PLANTING DENSITY

Bilateral Guyot trellis 1,2m x 3m — 2750 vines per hectare.

12%

Alcohol content

8-10°C

Serving temperature



FONDAZIONE
EDMUND
MACH
RASSEGNA NAZIONALE VINI PIWI
MENZIONE D'ONORE 2024



Viticoltori Alto Appennino Emiliano

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