



Lappazücche

Rosé wine

Berry&Berry

Grape variety 80% Barbarossa, 20% other red grapes

Balestrino (SV) and Pieve di Teco (IM) vineyards



Lappazücche, a dialect term coined in honour of the bohemians living in Balestrino who drank wine in traditional ladles made from ornamental pumpkins.

Barbarossa is an ancient pink grape variety present in western Liguria since 100 BC, which subsequently disappeared and is now cultivated by very few winemakers.

COLOUR

Clear and pleasant light pink with hints of onion skin.

BOUQUET

Fruity and floral aromas: strawberry, raspberry, wisteria, with a pleasant spicy note.

PALATE

Quite balanced, pleasantly fresh and savoury.

SOIL TYPE

Medium mixture.

EXPOSITION

South-west.

CULTIVATION SYSTEM

Ligurian sapling.

PLANTS PER HECTARE

5000

YIELD PER HECTARE

90 q

SERVING TEMPERATURE

9°C

FIRST HARVEST

2010

HARVEST TIME

Mid September.

VINIFICATION AND AGEING

In white. Fermentation 14-18 days in steel tanks. Aged 4 months in steel tanks, 2 months in the bottle.

