

ICE

**BOLLICINA
SPUMANTE
ROSÉ**

Grapes: 80% Glera – 20% Merlot.

Vineyard area: North Eastern Italy, on gently sloping hillsides. The Glera vines are cordon trained and high density planted at between 4-5,000 plants per hectare, while the Merlot vines are guyot trained with a similar density.

Harvest: The Merlot and Glera grapes are picked in the second half of September, when they are fully mature, but still retain the necessary high level of acidity for sparkling wine.

Tasting notes: Bollicina ICE Rosé is designed to be drunk “on the rocks”. It is the perfect aperitif, with notes of roses and strawberries, a lively, fresh palate, persistent bubbles and a long finish.



Vinification: The grapes are vinified separately, after destemming the Merlot grapes are left for few hours on the skins before pressing, in order to obtain the perfect colour for the final blend. After a gentle pressing in a pneumatic press, the grape must is chilled and a natural separation of the solids by gravity takes place.

Fermentation: Fermentation occurs after racking. To initiate the alcoholic fermentation, selected yeasts are added to the juice, and fermentation takes place under temperature controlled conditions for 10-12 days. When all the sugar has been turned into alcohol, the two wines are racked and blended together, then the new wine is kept cool in order to avoid malolactic fermentation.

Second fermentation: The second fermentation takes place very slowly at around 14°C in cuvee close containers of 150hl. The wine is continuously rotated during this process to give optimum contact with the lees in order to achieve softness and body in the finished wine.