

**`Rosa dei Frati` 2016**  
Lugana, Lombardia, Italy



## PRODUCER

The Dal Cero family has transformed their Ca' dei Frati property, situated on the southern shores of Lake Garda, into a model Italian estate over the past two decades. Back in 1987, they had 12 hectares of vineyard but now, following the purchase of a large chunk of prime vineyard in 2008, they have over 160 hectares. This increase in quantity has been matched by an increase in quality and today they remain the best producer in Lugana.

## VINEYARDS

The secret to the success of the Ca' dei Frati wines is their outstanding vineyards. Most producers in the zone overcrop and train the vines high. At Ca' dei Frati, the vines are trained low, newer vineyards have a higher density of planting, and yields are well below the average for the zone. Fruit for this wine came from two vineyards, 'I Frati' in Sirmione and 'La Tur' in Desenzano. The soils are a mixture of chalky clay, sand and lime. The vines are single and double Guyot trained. The yield is 9 tonnes per hectare.

## VINTAGE

2016 saw a hot and dry summer in Lombardy. A cool spring with some rainfall was followed by a hot June and July. Large shifts between day and night time temperatures throughout August helped to balance ripening and produce healthy, grapes with refreshing acidity.

## VINIFICATION

There was a short period of skin contact at the start of the vinification process to extract colour. The must was fermented in temperature-controlled stainless steel tanks. After fermentation, 80% of the wine was allowed to undergo malolactic fermentation. The wine remained in tank for six months before bottling and then a further two months in bottle before release.

## TASTING NOTES

Rosa dei Frati is light pink with a touch of 'onion skin' orange. Zesty and vibrant with aromas of summer pudding and strawberries, it is perfectly balanced with a lovely refreshing finish.

Grape Varieties    **60% Groppello**  
                          **15% Marzemino**  
                          **15% Sangiovese**  
                          **10% Barbera**

Winemaker	<b>Igino Dal Cero</b>
Closure	<b>Natural Cork</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>6.7g/L</b>
Acidity	<b>6.6g/L</b>
Wine pH	<b>2.98</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Carbon Neutral, Sustainable</b>