`Rosa dei Frati` 2016 Lugana, Lombardia, Italy





Grape Varieties	60% Groppello 15% Marzemino
	15% Sangiovese
	10% Barbera
Winemaker	Igino Dal Cero
Closure	Natural Cork
ABV	12.5%
Residual Sugar	6.7g/L
Acidity	6.6g/L
Wine pH	2.98
Bottle Sizes	75cl
Notes	Carbon Neutral, Sustainable

PRODUCER

In the last two decades, the Dal Cero family have transformed Ca' dei Frati, on the southern shores of Lake Garda, into a thriving estate. Originally comprising just 12 hectares of vines, the family purchased significant vineyard holdings in 2008, growing Ca' dei Frati to over 200 hectares. This increase in quantity is matched by quality and today Ca' dei Frati are among the best producers 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.