

FRANCIACORTA DOCG

Mariella Rosé Riserva 2019

Grapes	Pinot nero 100%
Origin	Hillside vineyards
Cultivation systems	Guyot - Sylvoz - Casarsa
Plant density	3000 - 5000 vines per hectare
Yield	100 quintals of grape per hectare
Wine yield	65% or 65 hl per hectare
Average age of vines	30 years
Harvest period	From 16th to 31st august
Vinification	Soft pressing. Cold settling. Inoculation with selected yeast. Fermentation of 20 days, partly in stainless steel and partly in barrique Partial malolactic fermentation
First ageing	7 months, partly in steel e partly in barrique
Stabilisation	Cold static
Bottling (draft)	June 2020
Ageing on the lees	Minimum 60 months
Disgorgement	1° disgorgement july 2025
Ageing after disgorgement	Minimum 9 months
Dosage	< 1 g/l
Ramuage	Manual
Alcohol	12,5% vol
Total acidity	6,9 g/l
Total sulphur	< 70 mg
Production	6.500 bottles



750ml



1500ml

With vintage 2019, Riserva Mariella become a 100% Pinot Nero, a choice that further defines the cuvée’s identity and accentuates its interpretation of Franciacorta. The grapes, from vines with an average age of 30 years and distributed across various soil and landscape parcels, undergo gentle pressing after a brief period of cold maceration. After minimum of 60 months on the lees, followed by further ageing after disgorgement, a rosé with a firm structure and measured pace emerges.

The dosage of less than 1 g/l enhances the precision of the fruit, and the saline tautness on the palate of the Pinot nero. The bouquet unfolds in layers featuring notes of pomegranate, rose-hip, redcurrant, raspberry, Stark apple peel, red citrus, a hint of rhubarb tart and a delicate note of hazelnut. On the palate, the sip is intense, fresh and savour, with ethereal finesse, showcasing the enduring character of Pinot Nero.

