



LAVINIA ESTATE

# BURLESKA Rose



## Specifications

|                                         |                                                          |
|-----------------------------------------|----------------------------------------------------------|
| <b>Manufacturer:</b>                    | Lavinia Estate                                           |
| <b>Origin:</b>                          | Varietal wine without PDO/PGI                            |
| <b>Type:</b>                            | Dry rose wine                                            |
| <b>Variety:</b>                         | Cabernet Franc - 50%<br>Cabernet Sauvignon - 50%         |
| <b>Vintage:</b>                         | 2023                                                     |
| <b>Alcohol content, % vol.:</b>         | 13.5                                                     |
| <b>Barrels maturation:</b>              | No                                                       |
| <b>Barrels type:</b>                    | -                                                        |
| <b>Aging potential:</b>                 | 2-3 years at t=13-18°C and<br>humidity not exceeding 85% |
| <b>Recommended consume temperature:</b> | 12°C                                                     |

## Terroir

Transitional-continental climate with cool, dry summers and warm winters. The region is characterized by the natural phenomenon of evening wind - a light wind that appears at night and stops before noon, as a result of the different heating of the air between the flat and mountainous areas. Evening primrose is an excellent regulator of alcoholic fermentation and favors the formation of aromatic substances in the grapes. The soils are sandy-clay and clay-limestone.

## Technology

The cooled grapes pass through a vibrating table for manual selection of the bunches. The destemmed grapes is transferred to a 2 cubic meters pneumatic press, where the whole berries are pressed to a pressure of 1.2 Bar. Cold enzymatic clarification followed by fermentation with pure wine yeast culture at 13-15°C. Aging "sur lie" for 6 months batch blending, stabilization, filtering and bottling.

## Tasting notes

Sparkling, delicate, pale pink color with quartz undertones. The wine is fresh, elegant and balanced. Soft, juicy, fruity attack on the palate, strict and tight body, aroma of white flowers, spicy and peppery finish.

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