



IPO WINES

COUNTRY
Italy

REGION
Veneto

APPELLATION
Conegliano

SOIL TYPE
Mineral-rich and rocky clay

VARIETAL(S)
10% Pinot Noir
90% Raboso

FARMING
Sustainable

WINEMAKER
Caterino Sommariva



2014 Sommariva Prosecco Spumante Rosato Extra Dry "Il Rosa"

IMPORTED BY Kermit Lynch

ABOUT THE PRODUCER

For several generations the Sommariva family worked the vines on the high plains of the Veneto, growing a mix of French and local varietals and selling off most of their crop as was common practice at the time, but it was Caterino Sommariva who pinpointed the slopes as the best place for vines and began purchasing hillside vineyards together with his wife Urbana in the 1970s. The couple also had great faith in the Prosecco varietal (sometimes known by its historical name, Glera) and decided to plant it exclusively on their new property, which gradually grew as they continued to snatch up adjacent parcels over the years. This great foresight put them in a very advantageous position when Prosecco and the hills of Conegliano and Valdobbiadene began to gain recognition in the late '80s for the light, clean sparkling wine we know so well today. Despite Prosecco's reputation for being light and easy, the Sommarivas take their work very seriously, adhering to eco-friendly practices in the vineyards, harvesting manually, and keeping a very close watch over the vinification process while many of their neighbors settle for easier methods and mediocre wine. These are perfectionists who only sit back once the work is done and it's time to enjoy the delightfully fresh, elegant fruits of their labor.

WINE NOTES

Raboso is an indigenous grape variety very rich in acidity. Vines are in Conegliano common, immediately outside the Prosecco Superiore area. Vines are sustainably farmed, the equivalent of *lutte raisonnée* in France. Hand harvesting. Direct press. All vinification in stainless steel. Grapes are de-stemmed and gently pressed, then the must is left at 48-50°F for about 12 hours to allow the heavy deposit to settle; the clear must is then drawn off and fermented. Fermentation lasts for 15-20 days. Yeasts and sugar are added to trigger the second fermentation.

Enchanting perfume of candied little berries and tart, mouth-watering finish accented by the most delicate sparkle.