
LA HOZ ROSÈ

First year of production

2013

Area of production

Marche



La Hoz Rosè is a Traditional Method sparkling wine made from just Montepulciano grapes picked in Conero region. Umani Ronchi owns about 70 hectares in this area so has the possibility to select the best plots and the most suitable grapes for this product every year, according to the seasonal trends. Obtained for the first time from red berries of the indigenous local variety, La Hoz Rosè represents a step forwards regarding winemaking and sparkling wine production. Thanks to this new release, Umani Ronchi expands its proposal of Traditional Method sparkling wines from Verdicchio and Chardonnay grapes.

GENERAL CHARACTERISTICS

Vineyard

The vineyards are located on the edge of the municipality of Osimo, facing south-east, at about 150 meters above sea level. The soils go back to marine pleiocene-pleistocene formations and are characterised by deep and particularly calcareous soils. The yields are kept low by short pruning and focused thinning; they vary from 8 to 9 tons per hectare according to the season.

Harvest

The grapes are picked by hand and collected in boxes. Normally it takes place at the beginning of September. Depending on the climatic conditions, every vintage we choose the grape which are showing the right balance between the sugar and acidity level: sugars must not be above 15°-16° BABO, whereas the acidity must be around 8-9 gr/lt.

Vinification

The destemmed berries undergo a short cold maceration before moving to the wine making process and fining in stainless steel tanks. The ageing period in the bottle for 30 months gives the characteristic yeasty aroma from the lees contact and their autolysis. After the disgorgement the wine rests for further 6 months before the release. Residual sugar is 2,1 gr/lt.

Available formats

75 cl / 1.5 litre bottles

TASTING SUGGESTION

Serving glass

Flute with broader body and a narrower top edge to allow adequate oxygenation and development of complex and tertiary aromas typical of the Vintage Traditional Method sparkling wines, without compromising the evolution of the perlage.

Pairings

Ideally served with tomato-based fish soup, salmon and white meats.

Ideal serving temperature

6-8°C