

Rosbatù

CORVÉE | VIGNETI DELLE DOLOMITI I.G.T.

ROSBATÙ | VINEYARD

Rosbatù is a meta-semantic word that merges "rosa" (pink) and "sbatù", a Trentino dialect word that indicates a pale, almost matt color. The musicality and meaning of this name want to evoke the typically Dolomite elegance of this rosé wine, in typical Corvée style. Rosbatù descends from three of the main grape varieties of Trentino viticulture: Pinot Nero, Lagrein and Schiava.

ROSBATÙ | WINE

The color is in the name: "rosbatù", that is pale, elegant, noble rosé (pink).

The three varieties give life to a fine and stratified wine, with an entracing drinkability, supported by the savory mountain freshness. On the aromatic side, the delicate but clear aromas of rose and violet blend beautifully with hints of wild myrtle; on the gustatory side, the balance between the fragrant pleasantness of the sweet fruit and the slightly savory note of its aftertaste is surprising.

ROSBATÙ | VINIFICATION

The harvest is in succession of Pinot Nero, Schiava and Lagrein. Than follow: "teardrop" pressing operations, static decantation of the musts, fermentation at a controlled temperature in stainless steel tanks, aging on the lyses for approximately 6 months in 225 liters French oak "carati" of fourth and fifth passage. The process ends with aging in the bottle for approximately 6 months before marketing.

CORVEE.WINE

Rosbatù, the musicality of the Dolomites

VINEYARD NAME Cembra

> EXPOSURE South

SURFACE AREA 0.456 hectares

YEAR OF PLANTING 1995, 1998, 2003

VARIETY Schiava, Pinot Nero and Lagrein

> ROOTSTOCK Kober 5 BB and SO4

CLONES SMA 201, SMA 184, INRA 777, LB 9

> PLANTING DISTANCES 2.20 x 0.70 m

TRAINING SYSTEM Simple unilateral Guyot

PLANTING DENSITY 6,250 vines/hectare

PRODUCER Moreno and Alberto Nardin, Michele and Mauro Nardin

