

L' Anima Rose



Vintage: 2016

Appellation: Lake Erie

Residual Sugar: 0.15%

Alcohol: 12.5%

Varieties: Merlot (40%), Lemberger (24%), Cabernet Franc (18%) Pinot Noir (18%)

Winemaking/Ferment Notes: L' Anima (The Soul) Rose is produced by combining four separate small lots of rosé produced in the saignée (sonyay) method (by draining juice from a red wine ferment before it extracts too much color from the skin), this wine combines delicate fruit aromas and crisp refreshing finish perfect for summer sipping. In the words of former Mazza winemaker Carolina Damiano Cores "We left our souls in the cellar".

Cases: 118

Cellaring Potential: 1-3 years

pH: 3.48

TA: 5.23 g/L

Vineyard(s): Various vineyards throughout the Lake Erie appellation

Harvest Date: 9/19 - 10/19/2016

Food pairing(s): Light salads or lights pasta and rice dishes, especially with seafood; raw and lightly cooked seafood and shellfish and just about any cheese. Perfect for hot weather drinking.