



# COLD SKIN MACERATION

TASTE TRADITION  
- DRINK FUTURE





## WHY #coldskinmaceration?

Cold Skin Maceration is technique, research and high technology, it is attention to the sustainability and genuineness of the product, it is respect for tradition and search for simplicity in its lightest and freest connotation.

The use of cold during the pellicular maceration of the grapes, harvested ripe, juicy and rich in taste, gives life to wines of incredible expressiveness: the cold wraps and transforms the grapes, releasing their primary aromatic components and their most elegant and fruity nuances.

With the cold skin maceration we obtain wines with an explosive taste, enveloping and complex on the palate, with vibrant, intense and lively colors, wines with a strong personality.

#COLDSKINMACERATION IS NOT JUST A NAME, IT IS OUR STYLE, IT IS OUR BELIEF!

 **COLD SKIN  
MACERATION**



# VENETO IGT BIANCO VIVACE

From Sustainable Agriculture



## WE ARE

### FAIR

SO2 38 ppm at the time of bottling | Sugar Free

### TRUE

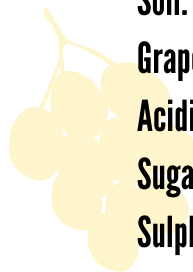
No Filtration - No Clarification

### FREE

Spontaneous Fermentation with Native Yeasts



**COLD SKIN  
MACERATION**



**Soil:** Volcanic

**Grapes:** Garganega

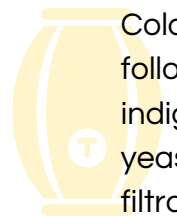
**Acidity:** 5.80

**Sugars:** 0

**Sulphites:** 38 ppm at the time of bottling

**Alcohol:** 11.5% Vol.

### HOW WE MAKE IT



Cold skin maceration, at 5/6 °C in closed press, for about 3 days, followed by pressing. Spontaneous fermentation with indigenous yeasts at low temperature (7/9 °C) and resting on its yeasts for 5 months. Bottling without any clarification and/or filtration treatment. Light refermentation in bottle.

**GARGANEGA**





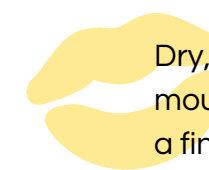
## HOW WE TASTE IT



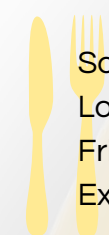
Deep yellow, intense and shiny with intriguing veiled reflections. Fine and creamy bubbles.



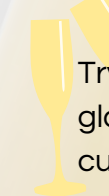
The aroma opens intense and fragrant with notes of fresh bakery, then reveal fresh notes of white flowers, elder, jasmine and acacia. It continues on pronounced fruity hints, yellow pulpy peach and apple puree, a sweet and very delicate citrus, tropical fruits, such as lichee, pineapple and papaya. Vegetal flavor of aromatic herbs, especially sage, mint and laurel. In the end there are hints of sweet spice, ginger, cinnamon and turmeric, with almost saline iodine mineral sensations.



Dry, taut, vibrant, with a pleasant freshness. The mouthfeel is lively, fragrant and drinkable, supported by a finely persistent, and always balanced, flavor intensity.



Soft salami (as Sopressa Veneta)  
Low-ripened cheeses  
Fried Fish  
Exotic dishes not too spicy



Serving Temperature: 6/8 °C

Try it for a fresh and intense Spritz Hugo: pour a glass of Garganega #ColdSkin, add some ice cubes, 2cl of elderberry syrup and leaves of vervain or mint.





# VENETO IGT ROSATO TRANQUILLO

From Sustainable Agriculture

UPSIDE-DOWN

 **COLD SKIN  
MACERATION**

**WE ARE**

**FAIR**

SO2 35 ppm at the time of bottling | Sugar Free

**TRUE**

No Filtration - No Clarification

**FREE**

Spontaneous Fermentation with Native Yeasts



**COLD SKIN  
MACERATION**



**Soil:** Volcanic

**Grapes:** Pinot Gris

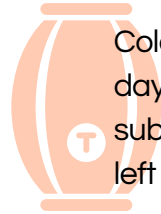
**Acidity:** 5.50

**Sugars:** 0

**Sulphites:** 35 ppm at the time of bottling

**Alcohol:** 12% Vol.

### HOW WE MAKE IT



Cold skin maceration, at 5/6 °C in the tank, for about 4/5 days. Start of fermentation with the rise of temperature and subsequent racking. It is then fermented in oak barrels, then left on its lees for 5 months, until bottling.

**UPSIDE-DOWN**





## HOW WE TASTE IT

Coral red, intense and shiny, of great brightness and consistency given by the long maceration on the skins.

Intense, rich and pleasantly fragrant. It opens to the nose as an intriguing juice of small red fruits, currant, blackberry, raspberry and pomegranate, and then prickly pear and medlar. It continues with cooler notes reminiscent of undergrowth after a summer rain, freshly cut grass, rosemary in bloom and floral hints of geranium and hibiscus. It gradually becomes more complex with hints of wet tobacco, licorice, rhubarb, almond paste and exotic touches of sandalwood. In closing fresh mineral notes of iron stone.

Dry, fresh and savory, the light and pleasing tannic astringency is finely accompanied by the crunchy red fruit and citrine sensations.

The finish is balanced and elegant.

Bruschetta with fresh cherry tomatoes and basil  
Tasty cheeses, like truffles-cheese  
Cacio e pepe (Pasta)  
Pizza Gourmet  
First and second courses of fish with sauce

Serving temperature: 10/12 °C.

Try it for an alternative spritz: pour a nice glass of UPSIDE-DOWN, ice, seltz/soda and two sprigs of fresh lavender.

**COLD SKIN  
MACERATION**  
**UPSIDE-DOWN**