



WINEMAKER

Sandro Tasoniero

FARMING

Organic

VARIETALS

Pinot Grigio (Pinot Gris)

FEATURES

Screw cap, Vegan

ABV

11.5%

AVAILABLE SIZES (L)

0.750



Sandro de Bruno Cold Skin Maceration Rosato Tranquillo

ITALY, VENETO, VENETO IGT



WINERY OVERVIEW

The Sandro De Bruno Winery, run by Sandro Tasoniero and his wife Ferrareto Marina, was founded with the intention of producing wines that best represent their territory. They are immersed in the area of Soave and Lessini Mountains, between Montecchia di Crosara and Terrossa di Roncà.

Sandro is third generation wine producer and started making wine at his family winery when he was a young man. He was basically “born in the vineyards.” He wasn’t sure he wanted to continue the family winemaking tradition until his father passed away when Sandro was in his late thirties. Sandro then decided to be a winemaker and worked a harvest in Chile in 2007 before starting his own winery that same year.

Their 27 acre/11 hectare vineyard is in “the land of volcanoes” at about 600 meters above sea level on Mount Calvarin. The mountain is part of a majestic active volcanic complex that emerged from the ancient Tethys Sea about 40 million years ago. To get there, one must drive up a series of hairpin turns. The top reveals a breathtaking view of the Po Valley, Emilian Apennines, Monte Baldo and Monte Pasubio.

The altitude, the slope and the exposure offer unique expressions of the region, and the diurnal temperature swing is important for developing the grapes.

Sandro practices the principles of Integrated and Sustainable Agriculture including the use of environmentally sustainable agricultural techniques to preserve the environment resource. Minimal intervention winemaking is an important value of Sandro’s. While tradition is Sandro’s priority, he improved technology in the cellar by adding modern winemaking tools and practices such as the soft press and cold maceration.

VINEYARD

The vineyards are located in Soave DOC and Monti Lessini DOC, on the volcanic soil of Mount Calvarina (600 m.), that gives to the wines a unique personality.

TERROIR

Vineyards at elevations of 150 - 650m with South, Southeast exposure. Volcanic mineral-rich soils. Estate fruit from 20-year-old vines.

VITICULTURE

Hand harvested.

VINIFICATION

Destemmed by machine. Cold skin maceration, at 5/6°C 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.

TASTING NOTES

Coral red color due to the long maceration of the grapes. Intense and pleasant, the nose opens on intriguing juice of small red fruits, cranberry, blackberry and pomegranate, and then prickly pear. Continues with cooler notes of fresh cut grass, rosemary bloom and floral hints of geranium and hibiscus. Gradually becomes more complex with notes of wet tobacco, licorice, rhubarb, almond paste and sandalwood. In the end, mineral notes of iron stone. The sip is dry and savory with red fruit and citrine sensations.

