

PRODUCER:

# NOVI Vineyard (Winnica NOVI)

WINE NAME | VINTAGE:

## Primiciano 2024

WINE TYPE | REGION, COUNTRY:

Sparkling, dry rosé, vegan; Krakow Jura

SHORT WINE DESCRIPTION:

A cheerful and stylish rosé frizzante with a subtle effervescence and a coral hue. The bouquet tempts with the freshness of wild raspberries, strawberries, and juicy pomegranate. Exceptionally light and refreshing on the palate, with a clean profile of red fruits and a delicately mineral accent. Its dry character and fine bubbles make it a perfect choice for an aperitif or a companion to light salads and seafood.

OENOLOGICAL DETAILS:

Grape variety/varieties: Leon Millot 50% + Regent 50%

Grape origin:

- **Location:** Cianowice (Skała commune), southern slopes of the Kraków-Częstochowa Upland, bordering the Ojców National Park (elevation approx. 400 m above sea level).
- **Soil:** Limestone (Jurassic rendzina) covered with a layer of loess with a touch of clay.
- **Exposure / site:** Southern exposure, altitude approx. 400 m above sea level. Airy habitat, bordering the Ojców National Park, favors the slow maturation of the aromas.

Vinification:

- **Harvest:** Manual, with rigorous selection of bunches in the vineyard.
- **Fermentation:** Fermentation in stainless steel tanks at a controlled, low temperature (to preserve the terpene varietal aromas).
- **Ageing / maturation:** Short aging in steel tanks above the lees (sur lie) to enhance the wine's structure and body.

ANALYTICAL PARAMETERS:

- **Alcohol:** 13% ABV
- **Residual sugar:** 3 g/l
- **Total acidity:** 6,2 g/l
- **pH:** 3,20
- **Total SO<sub>2</sub>:** 31 mg/l

SERVING:

- **Best serving temperature:** 6–8°C
- **Decanting:** None
- **Food pairing:** Aperitif, seafood, light salads with strawberries, sushi, fusion cuisine, fresh goat cheeses.
- **Aging potential:** 1-2 years



Winnica  
novi

SALES CONTACT:

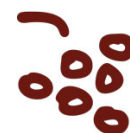
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