



VINITY
WINE COMPANY

Cantina Luigi Giusti Spumante Rosato Brut “Bolla Rosa”

Overview

- Lacrima di Morro d’Alba is grown only on a select handful of clay hillsides around Morro d’Alba in Le Marche — and almost nowhere else on earth — it is named for the way its ripe berries split and weep in the September sun. Luigi Giusti has built his estate on this grape. For Bolla Rosa he presses it gently and directly off the skins for the faintest blush of color, then rests it four months on the fine lees. The result smells like a flower market and tastes of stewed strawberry and blueberry brioche, with a whisper of cinnamon.

Appellation: Spumante Rosato Brut

Type: Sparkling, dry, rosato (rosé)

Varietal: 100% Lacrima di Morro d’Alba

Winemaking and Vineyard Notes

Production Area: Montignano.

Vineyard: Lacrima vineyard, 6 acres dedicated to the production of our rose wines.

Exposure: Southern.

Soil: Clayey.

Training system: Low spurred cord.

Vineyard Density: 5,000 vines per hectare (2,000 vines per acre).

Harvest: Beginning of September.

Vinification: The must does not remain in contact with the marc during maceration, but derives exclusively from soft direct pressing. The first-pressing must is immediately left to fermentation at a low temperature in steel tanks.

Aging: Long Martinotti method with prolonged prise de mousse for 4-5 months on fine lees.

Production: 4,000 bottles.

Tasting Notes

Color: Pale pink.

Bouquet: Delicate nose of violets and roses.

Palate: Fresh palate, vanilla-tinged blueberry brioche with a hint of sweet spice and cinnamon. The perlage is fine and the finish comes around to red berries.

Alcohol: 12.50 %.

Serving Temperature: 8 - 10° C (46 - 50° F).

Food Pairing

Serve as an aperitivo, with fresh fish and sushi, seafood, light primi piatti.



In 1903 **Filippo Giusti** sailed for America, and returned with enough to buy land near his Marche hometown. Three generations later his family farms 15.5 organic hectares at Montignano, above the gulf of Ancona — thirteen of them planted to Lacrima di Morro d’Alba, the intensely floral native red that grows almost nowhere else. The wines are made in the historic Castelferretti cellar Luigi and Maria acquired in the 1950s, facing the town's fourteenth-century castle. Piergiorgio Giusti runs the estate today with his wife Elena, with one aim: to prove Lacrima belongs among Italy's great grapes.