



## 2014 BOTASEA, ROSATO DI PALMINA

*Dried strawberry on the nose. Crisp, aromatic hints of basil, kaffir lime, blood orange, and watermelon on the palate.*

### THE STORY

If a wine could embody structure, energy and passion it would be Botasea. This beautiful rosato is Chrystal's personal project and her first wine that introduced Steve to her passion for winemaking. As a student at the Università di Bologna, Chrystal longed to make a wine that rivaled the classic rosatos she enjoyed in southern Italy. A pink wine that was not only refreshing and light like a white wine, but also had the structure and body of a red wine.

Chrystal launched this project during her second harvest at Palmina in 2002. After taking a few winemaking classes at the local college and working a vintage with Steve in the cellar, she was ready to get involved. While in Venice, she debated on a name for the wine wanting to include something "small" or something "cute" since this was her "little project." She decided on "Botasea," which is the Venetian word for "little barrel."

The wine is released every spring, in time to kick off those late night dinners and barbeques that are just around the corner with the change in season. Since the inaugural vintage in 2002, the Botasea project has sought to help raise awareness about breast cancer.

### THE BLEND

Chrystal wanted to create a rosato that was refreshing and bright but with the structure of a red wine. For that reason, she chose to use Dolcetto for its lush fruit character as the backbone (50%), Barbera for its great color and acidity (25%), and Sangiovese for its tannin, structure and aromatics (25%).

### THE CRAFT

Picked early, at 19.5-21 brix to maintain a higher acidity, lower sugar content and lower alcohol (13.0%). The fruit was picked to be a rosé and not a saignée.

Tumbled in press for 30 minutes then left to soak on skins overnight. At 6:30 am it was tumbled again for another 30 minutes. Handled like a white wine, chilled, settled then put into neutral oak barrels.

The wine went through natural fermentation and was aged in neutral oak barrels for 4 months.

### FOOD PAIRINGS

Botasea is a beautiful aperitif and pairs well with grilled vegetables and cured meats.

