

AZIENDA AGRICOLA MUSELLA Drago Rosé

We've discovered a modern-day Garden of Paradise at Azienda Agricola Musella, not far from Verona. This inspiring biodynamic estate is a regional treasure, with some 1,000 acres of wild forestland, fruit and olive trees, and hillside vineyards dedicated to native grapes Corvina, Corvinone and Rondinella. Since 1995, the Pasqua Di Bisceglie family has worked to return this grand estate to its noble viticultural past. Musella's biodynamic credentials are serious. Certified by Demeter, the family works tirelessly to ensure that the natural beauty and health of their 60 vineyard acres remains in balance. Today, Musella wines are the true benchmarks for naturally made Valpolicella and Amarone.



WINERY: Azienda Agricola Musella

WINEMAKER: Enrico Raber

ESTABLISHED: 1995

REGION: ITALIA • Veneto • San Martino Buon Albergo

APPELLATION: Rosato Veronese IGT

BLEND: 100% Corvina

VINEYARDS: A selection of younger vines grown on clay-rich soils from

estate hillside vineyard, 'Monte del Drago.'

AGE OF VINES: 20 years

WINEMAKING: Hand-harvested. Cold macerated for an hour then pressed (rosé de pressurage). Fermented on indigenous yeasts in temperature-

controlled tanks. Aged on fine lees for five months.

TASTING IMPRESSIONS: Aromas of light baking spices, wild strawberries,

orange blossoms. Fresh and tangy; bright cherry flavors.

PAIRING SUGGESTIONS: As an aperitif; with fresh sheep cheese, salumi

