

Rosato IGT Veneto



TYPE OF WINE

Still rosè wine

MAIN GRAPES

Red grape varieties

PRODUCTION AREA

Grapes coming from the vocated IGT area located in the territory of Apulia Region (South-Italy)

SOILS

Good exposure and ventilation typical of a peninsula surrounded by sea. Soils are mainly clayey, but you can also find fine and calcareous soils with limited thickness and excellent drainage or red soils, stony, and rich in minerals.

HARVEST

Depending on the vintage and on the grape varieties harvest takes place throughout the month of September, at latest beginning of October for some late varieties.

VINIFICATION

After a short maceration, to obtain the typical pink colour, soft pressing of the grapes and fermentation at low controlled temperature in stainless steel tanks. Wine rests and refines in steel tanks for a brief period of time before bottling.

COLOUR

Bright light rosè

BOUQUET

Pleasant floral and fruity bouquet with notes of red currants, pomegranate, raspberries.

TASTE

Dry, crisp and harmonic with notes of wild berries and wild rose.

FOOD PAIRING

Ideal for any mealtime, but exceptional with appetizers, pasta dishes, seafood and fish, cheese and grilled vegetables.

SERVING SUGGESTION

10-12°C

ALCOHOL CONTENT

12,0%

[Bordolese stemma (75 cl)], [12% vol]

