Rosé IGT Verona



[Sofia (75 cl)], [12,5% vol]

TYPE OF WINE
Still rosé wine

MAIN GRAPES
Red grape varieties suitable for cultivation in the Province of Verona

PRODUCTION AREA
Grapes coming from the DOC area, located in the territory of hte Province of Verona, which covers the entire foothills, from Lake Garda in the west to the province of Vicenza in the east.

SOILS
Area characterized by a mild and not too rainy climate similar to the Mediterranean one, good exposures, morainic soils and in places volcanic, with alluvial formation in the valleys, suitable for the cultivation of vines.

HARVEST
Depending on the seasonal climate variation and grape variety, between end of August and beginning of September.

VINIFICATION
Short maceration and soft pressing of the grapes and fermentation in stainless steel tanks at controlled temperature in order to maintain the natural aromas of the grapes and obtain a basic wine rich in acids and perfumes.

COLOUR
Intense rosè colour with purple hints

BOUQUET
Fresh and winy with hints of fresh red fruits, wild strawberries and gooseberry

TASTE
Well balanced, medium bodied, characterised by a pleasant softness, it leaves a velvety sensation and a delicate freshness in the mouth.

FOOD PAIRING
Excellent as an aperitif, a wine for the whole meal. Ideal with appetizers, first courses with farmyard sauces, grilled white meats, shellfish and fish in general, fresh and medium-aged cheeses.

SERVING SUGGESTION
8-10°C

Stabilimento di Cazzano
Via L. Corradini 30/A
37030 Cazzano di Tramigna (VR)

CONTRI
SPUMANTI S.P.A.

Stabilimento di Campogalliano
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