

## 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 )

