



## Rosé IGT Verona

### 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 the 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 rosé 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



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



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



Stabilimento di Campogalliano  
Via S.Ferrari 44  
41011 Campogalliano (MO)