

ROSATO VERONESE ROSÈ



REGION	Veneto
APPELLATION	Igt (Typical geographical indication)
GRAPES	Molinara and less quantities of Rondinella and Corvina/Corvinone.
VINEYARDS	Hilly vineyards of Marano area (Valpolicella Classica). The soil is compact and red on Eocene limestone rich in calcium and iron. Terraced lands with dry stone walls (called "marogne").
HARVEST	Selected fresh hand picked grapes at the end of September.
VINIFICATION	Soft pressing, vinification in rosè and fermentation at controlled temperature.
ANALYSIS	Alcohol 12% Total acidity 6 gr/lit Sugar residual 4/5 gr/lit Dry extract 20/21 gr/lit
CHARACTERISTICS	Light rosè/blush colour. Fresh fruity ethereal bouquet. Fine taste, vinous, harmonious.
MATURATION	In stainless steel tanks.
FOOD SUGGESTIONS	Ideal with light meals as vegetable or with sea fruits risotti. We suggest also with fish like sea bass, grouper, gilthead and with grilled or stewed white meats. To be served cool but not cold (10/12°C).
VINTAGE	To drink still young but not later than 2 years from vintage.