

# Canapi

## Rosé Trevenezie IGP

**Grapes:** blend of Corvina and Merlot

**Vineyard area:** North West of the Veneto region

**Harvest:** first half of September

**Vinification:** Grapes are destemmed and softly crushed. After a quick skin contact of 4 to 6 hours, grapes are gently pressed in a pneumatic press. Fermentation takes place then in stainless steel tanks, temperature is controlled between 17 and 19 °C, for approximately 15–20 days.

**Tasting notes:** Canapi Rosé has a delicate pink color with a bouquet of small red fruits like black currant, raspberry and violet floral notes. The palate is dry and mineral with a lively acidity. Service temperature: 8–10°C, ideal for aperitif or to pair with seafood and with meats.

