

ROSÉLIA

Rosé Tre Venezie IGP

Grapes: 100% Merlot

Vineyard area: The grapes for Rosélia come from the vines in the Western part of Veneto.

The vineyards in the valley are deeply influenced by the mountains, which surround them; the rich minerals have a positive effect on the quality of the vines, while the proximity of the cold Alpine mountain chain results in incredibly fresh and crispy wines.

Harvest: Second week of September.

Vinification: The grapes are very gently pressed in a pneumatic press with the extraction of free-run must. Fermentation takes place in temperature controlled conditions of 18C in stainless steel tanks, for approximately 30 days. The wine is then left on its fine lees for about 2 months.

Tasting notes: colour pale pink. The bouquet is floral, with hints of cherry and violet. Dry, fresh and smooth on the palate.

Service temperature: 8–10°C

