

ROSÉLIA

Rosé
TREVENEZIE IGP

«A DRY ROSE' FROM VENETO HILLS»

Rosé Tre Venezie IGP

Grapes: 100% Merlot

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

The vineyards in the valley are deeply influenced by the surrounding mountains, 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 crisp 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: the colour is pale pink. The bouquet is floral, with hints of cherry and violet. Dry, fresh and smooth on the palate.

Service temperature: 8-10°C

