



# Rosa

Extra Dry – Rosé

Grapes: Pinot Nero, Rondinella

Alcohol content: 12,5%vol

Sugar content: “extra dry”, 14g/l.

Vineyard: on calcareous, pebbly soil, typical on the morainic hills of Garda lake. Pinot Nero vines are trained with the spurred cordon, while Rondinella's are trained with a Guyot system. The production is 90 q/ha for the first and 110q/ha for Rondinella.

Harvest: manual, early in the case of Pinot Nero.

Fermentation: after a brief contact with the skins, the musts are fermented separately in stainless steel tanks at 17°C.

Re-fermentation: in autoclave, with 60 days rest on the yeasts (method Charmat-Martinotti).

Colour: bright and brilliant rosé, very lively. It shows a subtle, elegant and persistent perlage.

Aroma: the fruit is dominating, remembering of cherries and plum.

Flavour: fairly dry and fresh, smooth, with delicate bubbles.



Pairings: perfect as an aperitif, very good also paired with appetizers, shellfish, fish and, of course, desserts.

Best served at 6-8°C.