



ROSÉ 2017



GRAPE VARIETY

A summary blend made out of the traditional varieties

VINIFICATION

A 6-hour skin maceration is followed by gentle pressing and natural clarification. Fermentation occurs at 23 degrees centigrade in stainless steel and matured *sur lie* before bottling.

TASTING NOTES

With its delicate salmon colour and pink hues, this rose convinces with aromas reminiscent of red berries and fresh cherries. Elegant and precise, with crisp acidity and fresh bright fruit character.

GOES BEST WITH

Seafood, white meats, cheese or as an aperitif.

DENOMINATION

Vigneti delle Dolomiti IGT

Alcohol: 12,50 % Vol.

Acidity: 5,9 g/L

Sugar: 2,6 g/L

Availability: 0,75l