



CLASSIFICATION

Indicazione Geografica Tipica

VARIETALS

ROSATO VENETO, Blend of Merlot, Cabernet, Refosco and Raboso

HARVEST

Early harvested

AREA OF ORIGIN

Veneto Region – North Italy

ABV

12% by Volume

AVAILABLE SIZES

(ML) 750

BOTTLING

Cold sterile microfiltration technique

LANDS

It is cultivated in different soils; however, it prefers heavy soils. The predominant land is the plain (70%) and the first hill (30%).

PRODUCTION TECHNIQUE

The Grapes are pressed in a soft manner and undergo a slight maceration at low temperature. After 12 to 24 hours, the must is separated from the skins and fermented very slowly at a controlled temperature.

SENSORY ANALYSIS

Medium intensity rose' color with bright pink shades. The scent is pronounced and persistent, recalling wild berries. The taste is dry but well balanced and soft. The finish is dry and fruity.

PAIRING

Pairs well with hors d'oeuvres, fish, seafood, cheese, especially if fresh. Great as an aperitif.

SERVING TEMPERATURE

Serve fresh at 50-52°F.

CASES PER
PALLET

85

CASES PER
LAYER

17

BOTTLE PER
CASE

12

CASE WEIGHT
35 LB

CASE

DIMENSIONS
(L/W/H) Inches

BOTTLE TYPE

UPC CODE

