



ROSÉ ROSATO VENETO I.G.T



CLASSIFICATION

Indicazione Geografica Tipica

ABV

12% by Volume

SERVING TEMPERATURE

52°F

GRAPES

Blend of Merlot, Cabernet, Refosco and Raboso

HARVEST

Early harvested

AREA OF ORIGIN

Veneto Region – North Italy

AVAILABLE SIZES

(ML) 750

LANDS

The predominant land is the plain (70%) and the first hill (30%).

PRODUCTION METHOD

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.

COLOR

Rose' color with bright pink shades

TASTING NOTE

The scent is pronounced and persistent, recalling wild berries. The taste is dry but well balanced and soft. The finish is dry and fruity.

FOOD PAIRING

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

Rosé Wine



CASES PER PALLET

85

CASES PER LAYER

17

BOTTLE PER CASE

12

CASE WEIGHT

35 LB

CASE DIMENTIONS

(L/W/H) Inches

BOTTLE TYPE

UPC CODE

684334925903

