

ALESSANDRO BERSELLI

Signature Collection

ROSÉ I.G.T. TRE VENEZIE

Grape Varietals: 80% Corvina, 20% Merlot.

Vineyards: south of Lake Garda, Verona area.

Average age of the vines: 15 years.

Soil: clayey.

Harvest Period: second half of September.

Vinification: pre-fermentation cold maceration for several hours. Very soft pressing and controlled fermentation at a low temperature. Maturation on fine lees for 4 months in stainless steel.

Alcohol Content: 12.5% by vol.

Residual Sugar: 4.5 grams per litre.

Color: very pale and bright pink with peach undertones.

Aroma: very intense and elegant notes of undergrowth red berry fruit, with floral nuances.

Palate: full and fresh, very harmonious and balanced palate with a long savoury finish.

Food Suggestions: ideal for an aperitif, with sushi and shellfish. Vegetarian first courses and lake fish.

Serving Temperature: 10-12 °C / 50-53 °F.

