

# 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.

