

ALESSANDRO BERSELLI

Signature Collection

ROSÉ I.G.T. TRE VENEZIE

Grape Varietals: Corvina, 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% 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: 8 / 12 °C

