



VINEGIA - ROSÉ TRE VENEZIE I.G.T.

Grape Varietals: 85% Corvina and Corvinone, 10% Rondinella, 5% Barbera.

Average age of the vines: 15 years

Soil: morainic, clayey, silty.

Harvest Period: second half of September.

Vinification: before the alcoholic fermentation, the grapes undergo a cold maceration process that lasts a few hours. This is followed by soft pressing and a traditional fermentation at a low temperature. At the end of the fermentation, the wine rests on the lees until the bottling phase.

Alcohol Content: 12.5%

Residual Sugar: 2 grams per liter

Color: soft pink with bright blush reflections.

Aroma: intriguing and rich fruity aromas with distinctive citrus notes and hints of berries, such as blueberry and currant, as well as a floral nuance.

Palate: soft and inviting, the distinctive fruity notes perfectly blend with the natural freshness of the wine, making it extremely pleasant and persistent.

Food Suggestions: excellent as an aperitif or paired with sushi, shellfish, Vegan pasta dishes, and most fish-based dishes.

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

