



Rosé

Valdadige DOC

This wine is obtained from a blend of red grapes grown in the southern part of the Adige Valley. Here the harsh mountain climate is made milder by the nearby lake, offering us fruity and fresh wines.

The typical light rosé color, anticipates the bouquet that you will find in the glass: small red fruits, black-currant and wild strawberries in particular. On the palate it is smooth and delicate, in pleasant contrast with a sapid and mineral finish.

Grape varieties: blend of red grapes.

Production area: in the southern part of the Adige Valley.

Soil composition: largely dolomitic calcareous stone, sometimes morainic.

Cultivation method: traditional "pergola trentina".

Vinification: cold maceration of the grapes for a few hours before pressing in order to extract the color. Maturation in stainless steel tanks.

Food pairings: extremely pleasant and unusual as an aperitif, it is a very versatile wine. Try it with a tasty pizza.

Service temperature: 8-10 °C.

Recommended glass:

