

## Cuvée di Rosé Veneto IGT

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|----------------------|---|
| GRAPES :             | Merlot and Cabernet   |
| PRODUCTION ZONE:     | The Veneto  |
| ALTITUDE:            | At sea level  |
| TYPE OF SOIL:        | Clay, of fluviatile and alluvial origin                     |
| TRAINING SYSTEM:     | Sylvoz e guyot  |
| PLANT DENSITY:       | 3,000 - 4,000 vines per hectare<br>(1,215 - 1,620 per acre) |
| HARVEST PERIOD:      | Mid-September   |
| ALCOHOL LEVEL:       | 12,00 % vol.  |
| SERVING TEMPERATURE: | 10 - 12 °C (50 - 54 °F)                                     |
| RECOMMENDED GLASS:   | A medium-sized, tulip-shaped glass, narrowing at the rim    |
| AGING POTENTIAL:     | 2/3 years   |

### TECHNICAL INFORMATION

The grape varieties are vinified separately. Yeasts are added and a brief maceration of the musts in contact with the skins is carried out (for 18-24 hours), at a temperature of 17-18 °C ( 63-64 °F). Then the musts are left to ferment for a further 15 days at 20-22 °C (68-72 °F). Afterwards, the wines are blended together and the product is prepared for bottling.

### TASTING NOTE

A rosé wine with delicate highlights, it has a fruity and intensely heady aroma, which is in perfect keeping with its appealing dry and lively taste.

### FOOD MATCHINGS

Excellent for accompanying a vegetarian meal, it also goes very well with pasta salads or white meats. Try it also with fish soups, salt cod or stewed eel.

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