ROSA DI ANTO

ROSATO VERONA IGT

I NOSTRI VINI - ROSATO VERONA IGT



ORGANOLEPTIC DESCRIPTION

Color: brilliant pale pink.
Bouquet: fruity and floral with hints of cherry, currant and wild rose.
Taste: fresh, mineral and elegant.

SERVING SUGGESTIONS

Food: perfect as aperitif paired with "cicchetti" made with fish and fresh cheeses. Excellent with raw seafood.

VINIFICATION

Maceration: short in the wine press.
Fermentation: in stainless steel tanks for 8 days, at low temperature.
Maturation: 4 months in stainless steel tanks.
Bottle ageing: 1 month.

PRODUCT ANALYSIS

Alcoholcontent:12,00% vol
Total acidity: 5,50 gr/lt
Net dry extract: 24,50 gr/lt

HARVEST

Manual

GRAPE VARIETIES

70% Corvina, 15% Rondinella, 15% Molinara

12% vol | 12° | 4 m | 1 m

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