



ROSATO IGT VENETO 18:00 - 20:00

Grape variety: Merlot

Denomination: Rosato IGT Veneto

Training system: Spurred cordon

Plants per hectare: 4500

Yield per vine: 2.5 Kg

Harvesting: By hand

Vinification: Soft destemming, contact of the liquid portion (must) with the solid portion (skins) of the grapes, for about 12 hours.

The destemmed grape juice is soft pressed ensuring careful selection of pressure applied. The must obtained possesses a subtle pink hue, and is then fermented in stainless steel tanks at 17 °C to maintain the aromatic notes and the freshness typical of a white-berried wine. Periodic bâtonnage of the wine is carried out right up to bottling.

Tasting: Pink in colour, with fruity notes on the nose reminiscent of white peach and floral notes with emergent hints of rose. The palate is light-bodied, lively and with great tanginess. Ideal as an aperitif and accompaniment to any summer table; an ideal pairing with cold cuts, first courses and fish. Ideal as an aperitif, delicate first and second courses.

Serving: Serve at 12-14 °C



TERRANOVA SRL (Wine grower in the lands of San Rocco)

Headquarters: Via Antonio Vivaldi, 32/E - 31056 Roncade (TV) - Tel. +39.389.1260990

Registered office: Via Liberazione, 30 - 31020 San Vendemiano (TV) - VAT/TAX no. 03570850267

E. info@terredisanrocco.it - W. terredisanrocco.it