

## 18:00 - 20:00 IGT VENETO ROSÉ

**Grape variety:** Pinot Grigio

**Type:** Rosé IGT Veneto

**Training system:** Spurred cordon

**Number of vines per hectare:** 4500

**Yield per strain:** 2.5 kg

**Harvest:** in August

**Vinification:** soft destemming, contact of the liquid fraction (must) with the solid fraction (skins) of the grapes, for approximately 12 hours. The destemmed is softly pressed and the selection of pressings is carried out. The rosé must obtained, of weak chromatic intensity, it is fermented in stainless steel tanks at 17°C to maintain the aromatic notes of freshness typical of a white grape wine.

Batonnage of the wine is carried out periodically obtained until bottling.

**Tasting:** pink colour, with notes on the nose fruity notes reminiscent of white peach and floral notes where rose emerges.

On the palate it is lean, lively and has great flavour. Ideal as an aperitif and accompanies the summer table, it pairs well with cured meats, first courses and fish. Ideal as an aperitif, delicate first and second courses.

**Service:** Serve at 12-14 °C

**Taste while listening:** Bruno Mars - The lazy song

