

**Rosato**

**Veneto**

**I.G.T.**



**DENOMINATION:**

Indicazione Geografica Tipica

**PRODUCTION AREA:**

Euganean Hills, Arqua Petrarca.  
Volcanic soil, with limestone and clay.

**GRAPES:**

100% Raboso Veronese

**HARVEST PERIOD:**

Mid October

**FERMENTATION:**

After a short pellicular maceration, must fermentates with selected yeasts at a temperature of about 20°C.

This temperature is kept constant until the bottling to preserve the freshness of the product.

**DESCRIPTION:**

Slightly sparkling wine, with a rosé color, fruit and flower scent and hues of violet. The taste is dry, slightly sweet, quite soft and fresh. Ideal as an aperitif with light starters and fresh cheese.

Serve at 12°C.

**ALCOHOL:**

11,5% vol