SACCHETTO

ROSATO
VENETO IGT



The must of Merlot and Raboso grapes remains in contact with the skins for a few hours, giving life to this original rosé wine. The aroma reveals fruity notes of cherry and currant that prelude a full and intense flavor. It happily accompanies appetizers of light cured meats, soups in general, white meats and vegetable flans. Serve chilled at 10 – 12°C.

Classificazione:	Rosato Veneto I.G.T.
Zona d'origine:	Veneto
Vitigni:	Merlot and Raboso.
Vinificazione:	Grapes pressed after their stalks have been removed. The skin is left for a few hours into the must at a low temperature, then fermentation starts thanks to selected yeasts.
Maturazione:	In steel containers at a controlled temperature.
Affinamento:	In bottle.
Longevità:	18/24 months depending on the temperature and lighting of the place where it is stored.
Colore:	Pinkish color tending to pale claret.
Profumo:	Typical fruity vinous.
Sapore:	Pleasantly drinkable, without sour touches, with fruity and cherry hints.
Gradazione alcolica:	11,5% Vol
Acidità totale:	5,4 - 5,6 g/l
Residuo Zuccherino:	4 - 5 g/l
Temperatura di servizio:	10 - 12 °C
Abbinamenti consigliati:	It perfectly accompanies light salami hors-d'oeuvres, soup, white meat and vegetable pies.